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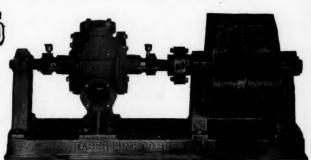
MARCH 4, 1916

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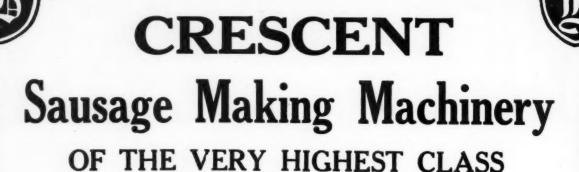
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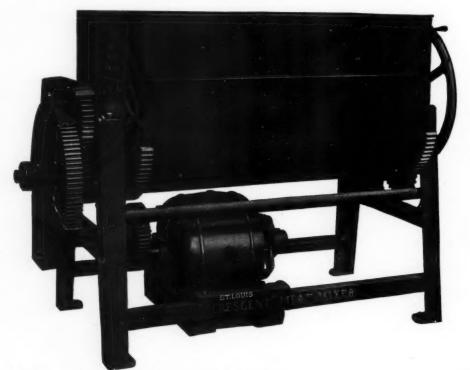
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These floors are acid and alkali proof. No odors arise from them and they impart no taste or taint to food products. They also have valuable insulating properties. They are for practical use throughout packing plants and have been in universal service for years.

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Dumping accomplished in a SANITARY manner. NO OPENINGS in this hopper.

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NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

PUBLISHED EVERY SATURDAY

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New York and Chicago, March 4, 1916.

No. 10.

PACKER LIABLE FOR PRODUCTS.

Pennsylvania courts have ruled that the food manufacturer is responsible for condition of products put out by him, rather than a middleman or retailer. The decision was by the State Supreme Court in the case of a Western packer, sued by a consumer for damages as a result of illness claimed to be due to eating trichinous pork. The packer's claim was that the product bore the federal inspection stamp and that the packer was not responsible.

The government does not inspect for trichinosis, which only results from eating raw pork products, warning against the consumption of which has been given. Properly cooked pork is always safe in this regard, and only those who disregard the recognized laws of hygiene by eating raw pork are liable to suffer from trichinosis.

Nevertheless the Pennsylvania court laid down the rule that manufacturers and packers of food products owed a duty to society in seeing that their products were pure and wholesome even though they were sold through middlemen, and that this duty was not adequately performed by merely showing that they had been inspected and passed by the government. In summing up after quoting several precedents, the court said:

"We agree with the reasoning of above cases and hold that the Federal statutes providing for meat inspection by government officers, do not relieve the packer from liability for damages where he has made no inspection nor taken any steps to ascertain for himself whether the meat sold by him is fit for food. The common law duty to sell only wholesome food still remains and the burden of discharging this duty has not been shifted to government inspectors. The jury having found that the death of plaintiff's husband was the result of eating meat packed by defendant which was affected by a disease which the evidence showed was discoverable by proper inspection, the burden was on defendant to show fulfillment of its duty. which burden was not met by merely proving inspection by the United States government inspectors.

"Under the foregoing principles, governing the sale of articles of food, a prima facie case is made out by proof that the meat sold by defendant was diseased and caused the death of plaintiff's husband. It was not necessary to go further and prove defendant knew the food was unwholesome. Defendant's duty was absolute. It was bound to

know that the meat was unwholesome and unfit for food and this duty was not performed by merely showing an inspection and approval by United States government inspectors."

FEDERAL SEARCH FOR TRADE DATA.

The Federal Trade Commission has completed preliminaries for gathering facts regarding all the industries of the country, with a view to co-operative effort between the commission and the manufacturers and business men of the United States in meeting underlying difficulties.

Vice Chairman Edward N. Hurley, because of his practical business experience, was requested by the commission to draft a form for a report on industries which is being mailed to 260,000 corporations throughout the country. In a letter to manufacturers and business men, accompanying a list of questions relating to the information sought, Mr. Hurley says:

"Many requests have been received by the Federal Trade Commission from business men for information which would be of value to them concerning the industry in which they are engaged. These requests relate particularly to volume of sales, capital invested and the return thereon. In order to supply this information a few simple facts must be furnished by each concern. Will you therefore kindly furnish the items asked for on the sheet enclosed?

"The information which you supply will not be disclosed or published in such a way as to show the business of any particular concern. It will be summarized for your industry and sent to you as soon as the figures are compiled. This information is being collected and prepared for your benefit, and it is hoped that the commission may have your prompt co-operation."

FOOT-AND-MOUTH IMPROVEMENTS.

Foot-and-mouth conditions in Christian County, Illinois, have improved so far that even all of that county is not now under quarantine. The only affected area is in four townships. All the rest of the United States is now area free of disease.

NOT TO REOPEN EASTERN CASE.

The Interstate Commerce Commission has denied the petition of several complainants, including Swift & Company, for a reopening and a rehearing of the Eastern livestock rate case.

BUTTER PEOPLE FEAR PUBLICITY.

Dairy and butter trade interests are very uneasy over the development of public interest in the methods of their industry, and the tendency that has arisen to demand government inspection and regulation of dairy products. They resent investigation of the unsanitary conditions surrounding the making of dairy products, and object to having their industry placed under regulation similar to that which now safeguards consumers of meat products.

The need of butter inspection is admitted, but they want it to stop at the question of water or fat content. Sanitary regulation by the government of dairies, creameries and dairy product traffic is something they cannot understand the necessity for. They say it isn't in human nature for everybody and everything to be clean, and as they think they are about as cleanly as anybody else, they fail to see why the government should attempt to regulate them. Everybody has to eat his peck of dirt soner or later; so let it go at that!

Revelations of filthy and unsanitary conditions in the dairy product industry are attributed to enemies of the industry. The Agricultural Department of the State of Alabama, which has been active in recent agitation for dairy product reform, is especially accused. Dairy papers and dairy officials have been particularly bitter in their attacks on Chief Emmet A. Jones of the Market Bureau of this Alabama department.

In replying to some of their attacks Chief Jones sums up when he says that "it is this disease-laden, filthy product beautifully but artificially colored and artistically wrapped, which a majority of the American people must eat, or go hungry, or eat federal-inspected oleomargarine."

He refers to the United States Government report showing that of all samples of cream examined only 7.3 per cent. was first-grade, while 31.1 per cent. was second-grade and 61.5 per cent. was third-grade. Third grade cream, it is explained, consists of cream that is dirty, decomposed or very sour. All this is used in making butter.

In his reply to the latest dairy trade attacks Chief Jones of the Alabama Department of Agriculture says;

Editor Hoard's Dairyman:

Nour issues of January 7 and 14 are before us. In the 7th you, in strange connection, seem to try to identify us with a "tremendous conspiracy entered into by the oleomargarine combine to break down the confidence

of the consumers in the cleanliness and healthfulness of butter.

In the 14th we note you devote about a column to "McCann a Falsifier," in which you charge he viciously attacks men and institutions which are striving to advance dairying, libeling them in the most shameful way."
We have taken some trouble to look up this man's articles in the Globe. We do not approve of his attack upon your Senior Editor and Professor Farrington, any more than we

do your attack upon us.

In the not-far-distant day when our people shall buy dairy products from the great Middle West without fear and trembling, because each package will be "U. S. Inspected and Passed," we have no doubt the names Hoard and Farrington will be recorded among the most useful and patriotic men of their

Drop Abuse and Get Down to the Facts.

Let us leave off abuse, and consider the question which so vitally affects the national

question which so vitally affects the national health and prosperity.

You properly say that no one but the farmer who produces unfit cream, and the creamery that accepts it to make unfit butter, is to blame for the assault on the butter industry, and that if the butter market is broken down, if the consumer is induced to come from butter to elementarine, these two. turn from butter to oleomargarine, these two,

the slovenly farmer and the debauck creamery, are largely responsible for it. We have never seen one word from

debauching

oleomargarine manufacturer or dealer about butter in any journal or other paper. McCann says that when diseased, filthy milk was refused admission to the city of Buffalo, it was simply diverted to a butter factory; that cream so decomposed that it blew the tops off the cans was received in his presence at a creamery and used in making butter: that he saw a receiver spit cream which he was tasting, so that the spray fell which he was tasting, so that the spray fell into several other cans of cream which went right on into butter; that he saw scraps of butter picked up off the floor, out of water in which people were standing who had just come in from the street, and put back into the tubs being packed for shipping. And he recites many other nauseating details concerning the management of dairies, concentrating plants and butter factories in several States. eral States.

Are these things true? Is it possible that human beings are so greedy, so filthy or so ignorant as to send forth food from such pest holes to women and little children and

working men?

As we have said, we do not like McCann's style, but there must be some truth in his charges from what you say about slovenly farmers and debauching creameries, and from what Professor Farrington says about the bad conditions that exist in the Wisconsin creameries and the creameries of other

Government Authority for Charge Against Dirty Butter.

We have sought some authoritative state-

we have sought some authoritative statement of the extent of this awful crime against the helpless and the innocent.

In the annual report of the U. S. Department of Agriculture for 1912 it is said (pages 315, 334) that cream is frequently shipped great distances to creameries to be made into butter, and is often received in such a filthy and putrid state as to be thoroughly unfit to enter into the composition of a food product;

That an examination of 1,554 lots of cream delivered to the creameries and cream-buying stations showed 113 or 7.3 per cent. to be of first-grade; 484 or 31.1 per cent. of second-grade; and 957 or 61.5 per cent. of third-

grade:

That the third-grade consists of cream that is dirty, decomposed or very sour; that 94.5 per cent. or 715 creameries investigated were

And that 72.6 per cent. of these creameries did not pasteurize the milk so as to destroy

and not pasteurize the milk so as to destroy any disease germs that might be present; That as disease-producing germs are known to survive for long periods in butter made from unpasteurized cream, and as butter is

eaten in the raw state, this product when made under such conditions as prevail in the majority of creameries, cannot be said to be wholesome and free from danger to human

That millions of gallons of cream that has been allowed to stand in the barn, in the cellar, or in the woodshed until it is sour or decomposed is sent to the creamery, and without even being pasteurized is made into butter.

That aside from the danger of pathogenic infection consumers should not be expected to eat a product from an unsanitary place and made from material that is unclean and

decomposed.

decomposed.

It is this 61.5 per cent, of third-grade butter so terribly indicted by McCann and a thousand others, tried and found guilty by such conservative and well-informed men as your Senior Editor and Professor Farrington, and the sentence confirmed by the above quoted highest authority in the land—it is this disease-laden, filthy product, beautifully but artificially colored and artistically wrapped, which a majority of the American people must eat, or go hungry, or eat federal-inspected oleomargarine.

This same report (page 316) says: "It

This same report (page 316) says: "It seems an anomaly that oleomargarine should be prepared under government inspection, thus protecting the consumer against un-wholesomeness and allowing the producer whatever commercial advantages there may

whatever commercial advantages there may be in inspection, while no such benefits are afforded in the case of butter.

"From the standpoint of the consumer there is just as much need for inspection of one as of the other, quite apart from any question as to the merits of the two prod-

question as to the merits of the two products. Each is a wholesome and legitimate article of food when properly prepared and when sold for exactly what it is."

The Department adds (page 334): "We have been studying this subject for some years and are fully convinced that the welfare of the public of well as of the delivery. fare of the public, as well as of the dairy industry, demands, that something be done to correct these unwholesome conditions. The best remedy is believed to be a system of in-spection such as is recommended in the report.

Need a Law for Butter Inspection.

Instead of abusing one another, every

Instead of abusing one another, every friend of the health and prosperity and good name of the American people should make a strong pull and a pull all together to save dairy products from the sad reputation into which they are rapidly falling.

Will you not join in our appeal, or let us join you in an appeal, to the Congress for the enactment of some law providing adequate inspection for dairies and dairy products? If butter and oleomargarine, too, were both put into small packages, plainly and truthfully labeled by the manufacturer under competent inspection, sealed with the government seal, which it should be unlawful for any except the consumer to break, we believe such a provision would secure wholesomeness in the manufacture of these two important food products, prevent fraudutwo important food products, prevent fraudu-lent substitutions of the one for the other, and insure against contamination during transportation and distribution.

Your great journal could lead the way to the much-needed reform. You have nobly conducted long years of education and persuasion, with much profit to the industry and to the consumers, but until right methods are expressed in terms of national law with proper sanctions, the greedy, the filthy and the ignorant will continue to bring reproach and spread disease.

We heartily commend your statements in your issue of January 14, when you say that a community has a right to demand clean, wholesome dairy products, and that your Senior Editor believes milk and cream which

are unwholesome should be destroyed and never be sold as human food. Surely there is not a man in this great country of ours who is willing for a system to continue which results in rotting or otherwise rendering filthy and dangerous 60 per cent. of all the commercial cream produced

in this country. The imagination palls at the enormity of such a crime against humanity.

we believe that no other single organ in the country can be so influential in securing the adoption of such proper inspection and the adoption of such proper inspection and supervision as will lead us out of this wilder-ness of disease and filth. What will you do about it?

With the hope that you will extend us the

courtesy of a reply,
Yours very truly,
EMMET A. JONES, Chief,
Immigration & Markets Bureau, Agriculture & Industries Department, State of Alabama.

FIGHT FOR PURE DAIRY PRODUCTS.

According to the latest Washington advices, letters and resolutions of indorsement are coming in daily from all parts of the country to Representative J. Charles Linthicum in regard to his fight for a Congressional investigation of the frightful conditions which exist in the dairy industry of this country.

It is said that the greatest support is coming from labor unions, women's clubs and civic organizations, many of which already have officially requested their Senators and Congressmen to do all in their power to push the resolution through. The author of the resolution is confident that this pressure from the public will enable the House Committee on Rules to make a favorable report on it.

Health officials in all parts of the country joined the crusade last week. One of the best letters received by Mr. Linthicum, according to the Baltimore American, was from E. J. Watson, Commissioner of Agriculture in South Carolina, who reports that dairy conditions in his state are very unsatisfactory, and that state authorities are powerless to prevent or to regulate interstate shipments.

TO ESTABLISH MILK STANDARDS.

A bill has been introduced in Congress by Representative Lewis of Missouri which admits the necessity for inspection of milk and regulation to prevent fraud and the spread of disease as a result of conditions in this industry. The bill seeks to establish a commission to be appointed by the Secretary of Agriculture to fix certain standards governing the quality of milk. The bill proposes the appointment of a commission of three

mbers by the Secretary of Agriculture. One member would be a qualified bacteriologist, one a qualified chemist and one a practical dairyman. Each member must have had at least two years' practical dairy experience, and would receive a salary of \$4,000 per year.

The commission would fix standards of quality and condition of milk and cream moving in interstate shipments, establish uniform rules and regulations governing its production and transportation, inspection, taking of tests and analyses and fixing the periods of time during which shippers and consigners would be held responsible.

WHERE SIRLOIN WAS KNIGHTED.

Richard Webber, says that in Friday Hill House at Chingford, Essex, England, is an cak table upon which is affixed a brass plate inscribed with the following words: "All Levers of Roast Beef will like to know that on this Table a Loin was knighted by King James the First on his Return from Hunting in Epping Forest."

HANDLING PACKING HOUSE PRODUCTS

Points for Small Packers on Treating By-Products

By George E. Dyck.

[EDITOR'S NOTE.—This is the fourteenth of a ries of articles on the systematic treatment of pack-ghouse by-products which have been appearing in the plumns of The National Provisioner from time to time. The plan is to take up by-products of the meat-industry from the beginning to the end of the meatproducing process, and to show the smaller packer, especially, how they may be systematically handled and economically utilized.

Articles already published have treated of the handling of stockyards offel, blood and fertilizer materials, fats and greases, catch basins and tankage.]

Measuring the Solids in Tankwater.

The water from the various tanks naturally contains varying amounts of solids. These may be measured by means of the hydrometer. In this manner and at a temperature of about 150 degs. Fahr. the solids contained in one gallon of tankwater will be as follows:

Deg. B																									ınds dr
at 150° F	a	h	r.																				p	eı	gallon
1.0							4						0	e											0.15
2.0							0							0				0	a						0.30
3.0					0		0	0			٠	0	0		0	0			•		0				0.47
4.0						0			0				0									0			0.62
5.0				0					a	ď		0		0		0		0		۰	0	0			0.78
6.0																									0.94
7.0					0		٠								0	٠									1.10
8.0													۰					0		0			0		1.27
20.0																	٠								3.51
25.0																									4.62
26.0																									4.85
27.0																									5.09
28.0	,																								5.33
29.0																									5.58
30.0																									5.83
31.0																									6.22
32.0																									6.49
33.0																									6.76

For variations in temperature above and below the specified 150 degs. Fahr. a correction must be made in such a manner that one degree of Beaumé is added for every 42.2 degs. of Fahr. below 150 degs. Fahr., and 42.2 degs. Fahr. in excess of 150 degs. require the subtraction of 1 deg. Beaumé for each such 42.2 degs. Fahr.

For instance, a water of a temperature of 192.2 degs. Fahr. shows on the Baumé scale, which is calibrated for a temperature of 150 degs. Fahr. and so marked, a density of 5.5 degs. Baumé. As this water is hotter than the hydrometer is supposed to register, and since the excess of heat is exactly 42.2 degs. Fahr., we shall have to subtract 1 deg. from that found, or 4.5 degs. Baumé, which will be the true density. Fractions are calculated in the same manner as above, taking 4.22 degs. Fahr. for every 0.1 deg. Baumé.

After such a correction has been made the amount of total dry substance, "stick," contained in the sample of water can be calculated per gallon, and from that amount the entire volume of water at hand. In this calculation the water in the vat must have the same temperature as that taken for the test, which is, of course, usually done.

The water from the various tanks is not of equal strength, as may be easily understood. While in some of the tanks very little extractive matter is present, which is especially the case where much fat material is loaded into the tank, others containing much bone or meat scrap run considerably higher in extractive matter.

In this manner it has been found from several tests that the butter stock or oleo tank furnished a water which showed at several occasions 1.20 to 1.70 degs. Baumé.

The tallow tank gave a water of 2.00, 1.80 and 1.40 degs. Baumé. Grease tank, 0.70, 0.40, 1.30.

Beef pluck tank, 0.50, 0.70, 1.70. Hog hair tank, 2.20, 1.50. Hog pluck tank, 3.00, 2.30, 3.20. Hog killing-lard tank, 2.40, 2.00, 2.60. Hog cutting-lard tank, 1.10, 1.90, 1.60. Hog bone tank, including the jaws, heads, feet, etc., 2.90, 2.70 and 4.70 degs. Baumé.

One oleo scrap tank delivered water running 5.5 degs. Baumé. The mixture of the water from the bone vats showed 4.25 degs. The jelly vat, so-called, which contains the wash waters from the bone washer, ran 1.5 degs. The water issuing from the press where livers were being pressed showed 3.00, and that from a ttallow press 4.00 degs. Baumé.

Knowing, then, the amount of water in gallons which is available, one can arrive at the actual dry "stick" figure by using the above table for the calculation of the tonpage of "stick." And calculating such "stick" to contain approximately 15 per cent. of ammonia, and by taking into consideration the present market value of the unit of ammonia in high grade tankage, it becomes apparent that the gain derived from the utiliza tion of the tankwater will be sufficient in most cases to justify the installation of the vacuum evaporator.

On the other hand, the yield may be calculated from previous tests which have been made in order to ascertain the amount of "stick" obtained from the various animals. However, this figure will not give as reliable results as that obtained from the testing of the respective tank waters, as mentioned before, for the reason that the animals vary at different seasons of the year. Furthermore, the cuts and the organs reserved for consumption vary considerably within the year, and with the several localities where abattoirs are located.

We find that special tests yielded from cattle from 2.5 to 4.5 pounds of dry "stick" per bullock; calves, about 3 pounds! sheep, 2 pounds; and hogs, 1.2 to 21/2 pounds.

Steam Bone.

In distinction to the raw bone meal, which is simply the raw bone, such as the skull, jaws, knuckles, etc., ground fine, we have the steam bone. This is the residue from the glue factory. The green bones are first cooked in the open tanks or vats, in order to eliminate practically all of the fat contained therein.

The fat obtained from the skulls and jaws is the butter stock; that obtained from the knuckles and the shin bones gives us the neatsfoot oil.

The water contained in the vats furnishes a superior glue, whereas the bones themselves are treated further for the production of glue in the glue factory. With this end-in view they are dumped into tanks and cooked under various and increasing press-

ures. After all of the glue substance has been removed therefrom the bones are dumped and dried. This drying is sometimes carried on in the open air where no sanitary objections are met. Otherwise they must be dried in one of the customary driers.

The drying is accomplished with comparative ease, for the reason that the bones are in a very porous and spongy condition, the nitrogenous substance having been extracted by pressure cooking. The dried bones are ground and screened.

Compared with the raw bones the steam variety contains very little ammonia, the substances containing the same having been extracted for the glue manufacture. Whereas the raw bone meal analyzes up to 3 and 4 per cent: of ammonia, the steam bones contain as a rule less than 2 per cent.

On the other hand the bone phosphate of lime is considerably higher in the latter than it is in the raw bone. Steam bone meal is a very prolific source of phosphatic material and is very readily soluble in the soil. Its price, however, when compared with that of the rock phosphate, prohibits its application in competition with the former. It is usually employed for truck gardening and where the price of the fertilizer is of a secondary consideration, such as for the lawn or in parks.

Raw bone meal is not marketed in great volume for the reason that a more profitable use is made of the raw bones, as mentioned before, and they are also transformed into the steamed variety as a matter of profit.

JANUARY OLEOMARGARINE OUTPUT.

Official government reports of the output of oleomargarine for the month of January, as shown by revenue stamp sales, indicate that the production for that month was 344,906 pounds colored and 11,247,584 pounds uncolored, or a total of 11,592,490 pounds. This was a million and a half pounds less than the same month least year, showing the continued effect of plentiful butter supplies. Official government figures, based on stamp sales, showing oleomargarine production in the United States for the past year are as follows:

January, 1915 .	 	13,100,819
February	 	12,325,326
March		13,369,314
April	 	11,649,928
May		11,512,569
June	 	9,748,931
July		9,542,814
August	 	9,616,134
September	 	12,804,695
October	 	11,772,494
November	 	12,374,818
December	 	14,586,422
January, 1916 .	 	11,592,490

CHARGE UNJUST FREIGHT RATES.

Swift & Company have brought suit before the Interstate Commerce Commission against the Atchison, Topeka & Santa Fe R. R. Company, the Denver & Rio Grande, the Chicago, Rock Island & Gulf R. R. Company, the Chicago, Rock Island & Pacific, the Fort Worth & Denver City Ry. Company, the Colorado & Southern, the Southern Pacific, and the El Paso & Southwestern Company. The complaint sets forth the contention that it is in the business of shipping its goods from Denver to points in New Mexico, and that the rates charged by the carriers are unjust. Wherefore the company prays for a readjustment and reparation.

PRACTICAL POINTS FOR THE TRADE

ACTUAL PACKINGHOUSE TESTS.

EDITOR'S NOTE.—Every packinghouse auperintendent keeps a record of tests, which is his most precious possession, and which serves him as a guide and reference in succeeding operations. It is only actual tests that tell the story in packinghouse practice; theory is all right, but practical results are ancessary guide always. The National Provisioner has printed on this page of "Practical Points for the Trade" many tests of this sort, in answering inquiries from subscribers. It has many more of these test results at its command, and will publish them from time to time for the general information of readers, instead of withholding them until some specific inquiry is made.]

SOME COMPLETE HOG TEST FIGURES.

Many requests are received by The National Provisioner for information concerning various features of hog yields. Sometimes it is the meats, sometimes the fat and at other times certain by-products. The following data is from actual tests and gives an idea of about what may be expected from hogs of different average weights.

A test of this kind, carefully made and accurately recorded, is no small task. The value of tests as a guide to operations is well known to every packinghouse man; indeed, the necessity of such tests is fully realized if operations are to be more than mere guesswork. The superintendent who has the biggest and best test record is the man who is on the safest ground.

A test of nine lots of 20 hogs each, ranging from 160 pounds average to 350 lbs. average live weight, showed the following results:

Percentage of side of live hog, and percentages of parts of whole side:

WHO	LE SIDE	1:					
Ave. of Lot lbs.	% of Sides of Live Weight	W'ght of Sides, each	Pork Loins	eight % Back Fut	Per Side Bellies	of— Spare Ribs	
160 175 210	24.53 27.43 31.43	19.6 24.0 33.0	37,32 36,55 29,17	28.41 31.67	31.34 29.17	2.93 2.81	
235 255	30.70 31.90	35.8 40.7	31,59 30,49	31.29 29.61 29.93	36.82 36.59 36.82	2.73 3.21 2.76	
275 300	31.91 38.48	44.3 57.7	29.31 25.73	30.72 28.37	37.10 43.40	2.88 2.51	
330 350 Ave.	39,45 40,50 34,12	65.1 70.9 43.44	20.99 27.17	27.96 36.68 30.80	47.43 40.07 39.41	2.30 2.26 2.62	

TESTING ANIMAL OILS

A reader in Chicago writes for information as follows:

Editor The National Provisioner:

What is the best way to make a cold test of neatsfoot and other animal oils?

A test on neatsfoot oil shows that to secure a 35 degree cold test oil the stock should be pressed at around 42 degrees; that means stock and room at about that temperature. Then to secure a 30 degree cold test product, chill the 35 degree oil and press at 35 degrees, stock and room. Neatsfoot oil stock for this purpose must be of good quality and thoroughly dry; that is, all moisture completely evaporated.

In a lard oil test the temperature of stock was 46 degrees Fahr.; that of the press room was 60 degrees Fahr. The stock yielded 46 per cent. stearine and 54 per cent. of oil, which latter stood a cold test of 47 degrees. Another test, with the temperature of the stock at 44 degrees Fahr, and that of the press room at 64 degrees Fahr., the oil stood a cold test of 46 degrees Fahr. The percentage of stearine in this instance was 48.50 and that of oil 51.50. Still another test with the stock at 44 degrees Fahr, and the press room at 52 degrees Fahr. produced an oil which stood a 42 degrees Fahr. test.

To make colder degree oils the temperature of the stock and the press room must be lowered accordingly.

LARD WITH THE "CRINKLY" TOP.

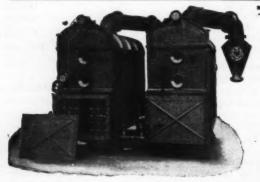
A subscriber in the Southwest writes as follows:

Editor The National Provisioner:

Will you please tell us how to go about it to get the desirable "crinkly" appearance on lard packed in pails?

To get this "crinkly" effect all that is necessary to do is to draw the strained and well-settled lard into the packages hot, say, 160 degrees Fahr., and place at once in chill room, say, around 42 to 45 degrees Fahr., allowing the lard to "set" or solidify without further agitation. To draw to larger tins, or wooden packages, the temperature should be around 125 to 130 degrees Fahr., and for tierces from 105 to 110 degrees Fahr.

Avg. of lot, lbs.	PER CENT. OF LIVE WEIGHT.	Per cent. of yield.	Cheek meat.	Kldneys.	Hearts.	Tongues.	Pork Joins.	Boston butts.	Front feet.	Hind feet.	Back fat,	Pork trimming	Hank.	Boston shoulders.	Killing ard,	Sutting ard.	Spare ribs.	Bellies.
160		64.54	.41	.25	.28	.47	9.16	3.78	.94	1.00	6.97	1.81	12.34	5.75	1.81	8.50	.72	7.69
175	*********************	68.89	.51	.20	.28	.42	9.97	4.21	.89	1.00	8.68	2.57	12.58	6.15	1.66	8,52	.77	8.00
210			.41	.17	.21	.21	9.16	4.05	.86	.98	9.83	2.17	12.38	5.24	2.52	9.60	.86	11.57
235			.43	.17	.21	.28	9.32	4.04	.90	1.02	9.02	2.23	13.31	5.55	2.30	9.17	.98	11.15
255		75.04	.49	.16	.21	.43	9.73	4.45	.94	.99	9.55	1.96	13.14	5.59	1.84	9.80	.88	11.74
275		76.52	.60	.16	.25	.38	9.35	4.29	.91	.97	9.80	2.20	13.87	5.17	2.85	9.80	.93	11.84
300		79.48	.67	.17	.26	.38	9.91	4.20	.80	.87	10.92	2.10	12,93	5.25	2.67	7.78	.96	16.17
330		79.68	.44	.15	.26	.38	8.80	4.19	.83	.91	11.03	1.85	12.77	5.32	2.27	7.89	.91	18.72
350	*********	80.53	.50	.17	.18	.36	8.50	4.28	.76	.83	14.86	2.50	12.51	5.29	2,23	7.20	.91	16.24
		-		-		-	decimal to	-			-					1.40		10.21
	Average yield per cent	75.71	.50	.17	.24	.36	9,27	4.19	.80	.94	10.51	2.16	12,59	5.43	2.78	8,00	.89	13.45
YIE	LDS IN POUNDS PER HOG. Le	eaf lard														0.000		40.40
160		4.2	.7	.4	.5	.8	7.3	3.0	.8	8	5.6	2.9	9.9	4.6	2.9	13.6	1 1	4.0
175	************	4.4	.9	.4	.5	.S	8.7	3.7	.8	Ω	7.6	4.5	11.0	5.4	2.9	14.9	1.2	7.2
210	**********	6.4	.9	.4	.5	.5	9.6	4.5	.0	1.0	10.3	4.6	13.0	5.5	5.3	20.1	1.8	9.1
235		6.6	1.0	.4	.5	.7	10.9	4.8	1.1	1.2	10.6	5.3	15.5	6.5	5.2	21.6	2.3	14.0
255	********************	8.0	1.3	.4	.6	1.1	12.4	5.7	1.2	1.3	12.2	5.0	16.8	7.1	4.7	25.0	2.3	11.0
275	***********	8.8	1.7	.5	.7	1.1	13.0	5.9	1.3	1.4	13.6	6.1	19.3	7.2	7.9	27.1	2.6	10.4
300	**********	8.8	2.0	.5	.8	1.2	14.9	6.3	1.2	1.3	16.4	6.3	19.4	7.9	8.0	23.4	2.9	11.5
330	**********	9.8	1.5	.5	.9	1.3	14.5	6.9	1.4	1.5	18.2	6.1	21.1	8.8	7.5	23.1	3.0	10.5
350	**********	11.3	1.8	.6	.7	1.3	14.9	7.5	1.3	1.5	26.0	8.7	21.9	9.3	7.8	25.2	3.2	10.5
	American mulater than			-		-			women da			-			-		-	
	Average weight, lbs	1.6	1.8	.4	.6	.9	11.8	5.3	1.1	1.2	13.4	5.5	16.4	6.9	5.8	21.9	2.3	9.9



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THE

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New York and Chicago

Official Organ American Meat Packers' Association

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CANNOT SET FOOD STANDARDS

A decision of the Federal courts recently handed down marks another era in the progress of regulatory food laws. At Chicago United States District Judge Anderson rendered a decision in a case involving flavoring extracts in which he ruled that alleged food law violators cannot be punished for failing to observe food standards established by government officials.

The ruling broadly covers all Federal food legislation, and will embrace cases under the Federal meat inspection act as well as under the food and drugs act. The government made regulations concerning the percentage of ingredients in certain food products. The law does not give authority for setting such standards, but the regulations-were made un-

der the guise of preventing adulteration or misbranding.

> That is, the law provides punishment for adulteration or misbranding of food products. The government assumed to specify what and how much of each ingredient should be used in certain food products, claiming that such regulation of formulas was to prevent adulteration or misbranding.

> The court rules that no person can be punished for violating standards established by public officials, or even standards established by custom or otherwise, because the law itself does not provide in terms for any standards, nor does it adopt any existing standards or delegate to anyone the power and authority to establish such standards for food products.

> This decision overrules previous rulings and upsets all the claims of the Federal authorities for authority to make standards under either the food law or the meat inspection law. The authorities have made many regulations specifying such standards under both acts, but under this decision these regulations are not enforceable. Neither law specifies any standards, nor do they give the authorities any power to make such standards.

SENSIBLE LEGISLATION

The legislature of the State of Virginia has set an example to law-makers which deserves their careful consideration-that is, if they are desirous of legislating for the people rather than for their own political advantage. The latter spirit has animated legislators too often, or if not that it was a spirit of ignorance. The result has been a mass of radical and foolish legislation which has done more harm than good.

The Virginia instance is a shining example of sane legislation. Ever since agitation on the subject of cold storage of food products was started the main idea has seemed to be that laws must be passed to keep foods out of cold storage. The beneficence of refrigeration as a food preservative and as a means of conserving the public's food supplies for times of scarcity seemed to have been lost sight of. All the talk was about time limits, labels and other restrictive and harassing regulations, calculated to interfere with the proper operation of this means of food conservation, and to increase cost to consumers.

Gradually, very slowly, the idea has percolated into the brains of those in authority that perhaps cold storage was a good thing, after all, and that the aim should be to legislate to foster it and keep down the abuses which might threaten it, rather than to try to suppress it.

The idea was suggested long ago that the simplest method of regulating the cold storage industry was to set a sanitary standard solely. Make condition of stored products ...

the test, rather than dates or time limits or other arbitrary standards. This idea was slow in germinating in the minds of legislators and agitators, but it has at last made headway, and this Virginia law establishes it on the statute books of at least one State.

The new law in Virginia sets no time limits and proposes no specific restrictions. It simply empowers the State authorities to interfere at any time foods become unsanitary, either because of their surroundings or handling. It is an admirable example of simple but effective legislation.

TEST CASE ON NET WEIGHTS

A test case brought to decide the question of marking net weights on wrapped hams and bacon under the New York State law was decided this week in the city court at Yonkers, N. Y. Judge Beall ruled that net weights must be marked as prescribed by the regulations of the State authorities, notwithstanding the claims of packers that the law does not require such marking.

Packers contended that the legislature did not intend to require them to sell meat at net weight, and that it is impossible to do so because of the shrinkage and variation in weight that takes place between the packinghouse and the place of sale, and, further, that the law was unconstitutional in several particulars, and especially in that it violated the right of private contract.

The case was brought by the city of Yonkers against Armour & Company through the latter's representatives in that city. It was argued by the State's legal department and by attorneys for the packers, and the arguments on both sides of the case have been fully reviewed in the columns of The National Provisioner. The argument took place some months ago, and Judge Beall only handed down his decision on Wednesday of this week.

The case was brought as a friendly test of the right of the State authorities to impose such regulations under the law, and the ruling of the lowest court will be appealed. The Court of Appeals of the State will be asked to render a decision finally in the matter. Newspaper reports exaggerated the matter as usual. There was talk of "saving millions of dollars to consumers in buying meats" as a result of this decision. Where this saving was to come in as a result of the decision was not explained. It made good publicity material, however.

State Superintendent of Weights and Measures Farrell, who has been trying to arrive at a suitable adjustment of this net weight marking question, believes he is right in trying to force this net weight marking regulation under the New York State law. The trade does not agree with him, and will let the courts decide the matter.

TRADE GLEANINGS

Fire destroyed the cheese factory at Appleton, Wis., owned by Jacob Biersteker.

The gin of the Roff Oil & Cotton Company at Roff, Okla., has been destroyed by fire.

The establishment of a packing plant in Statesboro, Ga., is being agitated by Brooks Simmons.

A plant to harden cottonseed oil will be built at Houston, Texas, by the Walker Refining Company, Austin, Texas.

Smokehouses will be built at San Francisco and Los Angeles by the Ogden Packing & Provision Company, Ogden City, Utah.

The two-story brick building on Kent street, Somerville, Mass., occupied by the Somerville Fertilizer Co., has been destroyed by fire.

A slaughterhouse will be erected in Spencerville, Ind., by Gus. Heffner, formerly a partner in the wholesale meat firm of Fischer & Heffner.

It is reported that Swift & Company will erect a two-story brick building at Wilmington, N. C., to cost between \$40,000 and \$50,000.

Fire of unknown origin damaged the cotton lint shed of the Southern Cotton Oil Company, at Bellevue Boulevard and Kansas City Junction, Memphis, Tenn.

The United Churning Co. has been incorporated under the laws of Delaware with a capital stock of \$350,000, to manufacture butterine and other food products.

An overheated furnace caused a fire in the smoke room on the third floor of Swift and Company's plant at Magazine and Julia streets, New Orleans, La. Loss unknown.

The Ganss Meat & Packing Co., wholesale and retail dealers in ment and meat products, has been incorporated under the laws of the State of Delaware. Capital stock, \$70,000.

The Lee-Thompson Farm, Cattle & Timber Co., to raise and deal in cattle, etc., has been incorporated under the laws of the State of Delaware with a capital stock of \$50,000.

The Bogatina Packing House Co., to deal in cattle and to carry on a cold storage and warehousing business, has been incorporated in Delaware with a capital stock of \$1,000,000.

Application for a charter for a storage plant to be known as the Butchers and Farmers Cold Storage and Packing Plant, Wayeross, Ga., has been filed by Dr. H. A. Cannon.

Plans are being prepared for the enlargement of the Old Dominion Guano Company, Atlanta, Ga., which has been purchased by the American Agricultural Chemical Company of New York, N. Y.

The Maxin Soap Company, New York, N. Y., has been incorporated with a capital stock of \$10,000 with Frank Merkel of Brooklyn, N. Y., and Nelson G. Cavna of Astoria, N. Y., as directors.

The Bethel Live Stock Company, Bethel, N. C., has been incorporated with a capital stock of \$10,000 by M. O. Blount, J. R. Morris and W. H. Woolard. A fireproof building, 40 x 100 feet, and to cost about \$5,000 will be erected.

At a meeting of the stockholders of the Urbana Packing Co., Urbana, Ohio, D. S. Perry was elected president, W. W. Wilson, vice-president, J. P. Davis, secretary, and R. J. Rasmussen, manager.

E. B. Fritz & Sons Co., Quarryville, Pa., has been incorporated with a capital stock of \$6,000 to deal in fertilizer, etc. The incorporators are: E. B. Fritz, Abraham G., Albert H., and Charles W. Fritz.

Fire at the Burlington Rendering plant, situated on the Rutland Railroad, Burlington, Vt., caused a damage to the plant and products to the amount of \$25,000. Greatest damage was that done by water to fertilizer, which had been made and was ready for shipment, which will amount to \$20,000.

ment, which will amount to \$20,000.

The Garfield Chemical & Manufacturing Corporation, New York, N. Y., to manufacture sulphuric acid and produce fertilizer, etc., has been incorporated by W. F. McClelland, 46 West 13th street; J. G. Coney, 546 West 147th street, and B. Desman, of 622 West 113th street, New York, N. Y. Capital stock, \$500,000.

HOW A LITTLE MEAT PLANT GREW.

A little packing plant located at Missouri avenue and La Salle street, St. Louis, Mo., started in business a little more than twelve years ago. It killed thirteen hogs the first



GEORGE L. HEIL.

day. After five years of success the owners built a new plant at a cost of \$100,000 and also put in new machinery throughout. Just about a year ago they built a new sausage factory at a cost of \$40,000, claimed by experts to be the finest they have seen in years.

They are now starting a \$40,000 addition,

consisting of a new boiler room with a new 500-horsepower boiler and a new killing floor which will be equipped with the most modern and up-to-date hog scraper and other machinery in the market at the present time.

When they started in business, a little over twelve years ago, the Heil Packing Company had one horse and wagon, and employed about twelve men all told. They now employ about 225 men and will have a killing capacity of 800 to 1,000 hogs when the new killing floor is completed. They now have twelve automobile trucks, busy every day making deliveries.

Their shipping department is equipped to handle goods for any part of the United States. They have a reputation of making the best sausage that can be bought, made of fresh meats and pure spices only, not using any cereals or any foreign substance.

George L. Heil is president and treasurer of the company. George L. Lauth is vice-president and secretary, and W. J. Feldt is sales manager of this aggressive and growing concern.

THE WORLD'S MEAT SITUATION.

The present export and import situation is decidedly abnormal. Europe is taking large quantities of both beef and hog product, while imports are of small volume, only an occasional package reaching New York from South America, and Australia being entirely eliminated as a contributor. What will happen when Europe goes on a peace basis is open to conjecture, but that readjustment will be necessary needs no assertion, says James E. Poole in The Chicago Breeders' Gazette. Great Britain, France and Italy are now feeding armies that require millions of pounds of meat daily, and dispersal means the curtailment of the demand that will materially reduce the consumptive demand; although it will be logical to expect Europe, owing to the depletion of its herds and flocks, to continue purchasing a considerable percentage of the world's excess supply during the lengthy period of reconstruction. -

KEEP YOUR PROVISIONER ON FILE.

The National Provisioner is frequently in receipt of letters from subscribers who recall having seen something interesting or important in a previous issue of this publication, but they have mislaid the copy and want the information repeated or another copy furnished. The National Provisioner offers the suggestion that if every interested subscriber would keep a file of this publication, he would be able to look up a reference at once on any matter which might come up, and thus avoid delay. A carefully arranged index of the important items appearing in our columns is published every six months, and with this and a binder, which The National Provisioner will furnish, the back numbers of the papers may be neatly kept and quickly referred to for information. The binder is new, and is the handlest and most practical yet put on the market. It is finished in vellum de luxe and leather, with gold lettering, and sells for \$1. It may be had upon application to The National Provisioner, 116 Nassau street, New York.

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Hartford City Paper Company - Hartford City, Indiana

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Values Firm-Trading Active-Distribution Heavy - Stocks Decreasing - Packing Liberal-Hog Prices Maintained.

Trading in hog products during the past week has been on a good basis with the undertone of the market very firm. While there have been some declines, recoveries from the lower quotations have been very prompt and the firmness of the cash market has been encouraging. The conditions in this respect have made for confidence in the market and the action of values is certainly very satisfactory. The market at the opening of the new month, while somewhat under the extreme high on lard for the season, is so very little under, that the position might be described as one in which values are at the highest. The gain during the month of February was about 1/2c. a lb. on lard, nearly \$1.00 a bbl. on pork and %c. a lb. on ribs. The high prices for the month were practically the high prices for month in ribs and pork, although lard is somewhat under the previous high.

A comparison of the high and low for the season up to the first of March and high and low during the month of February with the closing prices for the contract deliveries, on the first day of March follow:

		Sea	ason	Febr	ruary	Close
		High	Low	High	Low	Mar. 1.
Pork.	May	21.00	16.20	20.971/4	20.10	20.95
	July	21.00	18.45	21.00	20,25	20.90
Lard	May	11.25	8.871/4	10.55	10.00	10.52
	July	11.35	10.17%	10.75	10.171/	10.70
Ribs	May	11.65	8.95	11.65	10.821	11.57
	July	11.771/2	10.971/2	11.77 1/2	10.97%	11.67

The position of the stock at the end of the packing season is quite interesting. During the month the stocks of pork showed a decrease in the new and old pork, but a small increase in other grades. The stock of new lard increased 16,000,000 lbs. but of old lard the quantity decreased 12,000,000 lbs. The stock of other lard showed an increase of about 5,000,000 lbs. There was an increase of nearly 5.000,000 lbs, in the stocks of ribs and an increase of nearly 21,000,000 lbs. in the stocks of all meats. The comparison of the stocks with last month follows:

		Feb. 29, 1916	Jan. 31, 1916
Pork.	new, bbbs	12,834	13,067
Pork.	old, bbls	12,341	16,020
Pork.	other, bbls	49,799	44,345
Lard,	new, lbs	64,534,475	48,890,410
Lard.	old, lbs	16,298,340	28,392,000
Lard.	other, lbs	11,446,773	5,649,124
Short	ribs, lbs	23,325,093	19,752,863

Total meats, lbs...... 132,825,563 111,043.031 Stocks at the end of the packing season com-

nared with the beginning follow:

The same of		
	Feb. 29	. 1916 Nov. 1, 1915
Pork.	new, bbls 1:	2.834 98
Pork.	old, bbls 1	2.341 41,945
Pork.	other, bbls 4	9,799 22,431
Lard.	new, lbs 64,53	
Lard.	old, 1bs 16,29	8,340 1,524,950
	other, lbs 11,44	
Short	ribs, lbs 23,32	5,093 13,342,512

Total Meats, lbs 132,825,563 63,557,694 Last year the packing season showed the following changes:

	Feb. 28,1915	Nov. 1, 1914
Pork, new, bbls	58,769	7,719
Pork, old, bbls	10,775	18,099
Pork, other, bbls		33,094
Lard, new, lbs		4,372,900
Lard, old, lbs		1,680,350
Lard, other, Ibs	9,307,150	2,356,900
Short ribs, lbs	36,263,816	3,910,984
Total meats, lbs	. 186,225,788	62,517,610

The shipments of product from interior points has again continued very large. The shipments from Chicago for the past week of snipments from Chicago for the past week of fresh meats were 9,000,000 lbs. in excess of last year, and the shipments of cured meats 3,000,000 lbs. more. Shipments of lard increased 3,500,000 lbs. The receipts and shipments of product for the packing season at Chicago for the two seasons from October 31 up to February 26 representing practically the entire winter packing season follow:

		Since Oct.	Same time
Received	For week	31, 1915	1914-15
Beef, pkgs	******	******	100
Pork, bbls	175	4,371	5.273
Cut meats, lbs	3,724,000	64,885,000	47,735,000
Lard, 1bs	2,492,000	38,387,000	33,595,600
Shipped.			
Beef, pkgs	194	33,375	28,563
Pork, bbls	4.177	73,797	54,349
Cut meats, lbs1	7,237,000	298,873,000	211,198,000
Lard. Ibs 1	0.872 000	139.515.000	119,451,600

Packing for the past week was somewhat smaller than the preceding week, but was as large as last year, the total amounting to 675, 000, against \$22,000 the preceding week and 675,000 a year ago. The total winter packing as reported week by week has been 14,517,000 against 12,423,000 last year, an increase of 2,005,000. 2,095,000. These figures will be, of course, corrected by the final return, but approximately they show an increase of 2,100,000 for the season. This does not represent a net increase in the total amount of product produced compared with ordinary season owing to the lighter

LARD.—The market has shown further ad-ince. Trade is not heavy but with the strength of other fats values have easily gained and the market shows a very firm tone at the advance. City steam, 10@ 101/sc., nom.; Middle 0.55@ 10.65, nom.; Western, \$10.75@

advance. City steam, 10@10½c, nom.; Middle West, \$10.55@10.65, nom.; Western, \$10.75@10.85; Refined Continent, \$11.30, nom.; South America, \$11.40, nom.; Brazil, kegs, \$12@12.40; compound, 10¾@11½c.

PORK.—The market was advanced with the rise in the west to new high levels. Stocks are light and the offerings both spot and to arrive timid. Mess is quoted at \$22@22.50 nom.; clear, \$21.50@23.50, nom.; family, \$22@24.

BEEF.—The market has been quiet during

BEEF.-The market has been quiet during the week. As a whole values are very steady with quotations showing but small change for the week. Family, \$18.50@19.50, nom.; mess, \$17@17.50, nom.; packet, \$17.50@18.50, nom.; extra India mess, \$28@29.

SEE PAGE 20 FOR LATER WARRETS.

EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to March 1, 1916:

HOGS.-Argentina, 10 hd.; Panama, 10

hd.; Venezuela, 1 hd.
BACON.—Barbados, 10,010 lbs.; Bermuda, 18 lbs.; Brazil, 114 lbs.; British East
Africa, 1,050 lbs.; British Guiana, 10,000 lbs.; Arrica, 1.050 lbs.; British Gulana, 10,000 lbs.; British West Indies, 57 lbs.; Canada, 78,377 lbs.; Canary Islands, 16,429 lbs.; Colombia, 60 lbs.; Costa Rica, 181 lbs.; Cuba, 179,069 lbs.; Danish West Indies, 85 lbs.; England, 3,854,197 lbs.; France, 485,704 lbs.; Gibraltar, 83,512 lbs.; Haiti, 4 lbs.; Italy, 15,523 lbs.; Jamaica, 1,007 lbs.; Liberia, 48 lbs.; Mexico, 948 lbs.; Newfoundland, 3,250 lbs.; Norway, 25,894 lbs.; Panama, 12,193 lbs.; San Domingo, 2,768 lbs.; Scotland, 116,309 lbs.; Spain, 330,037 lbs.; Venezuela, 200 lbs.

lbs.; Venezuela. 200 lbs.

HAMS AND SHOULDERS.—Bermuda,
402 lbs.; Brazil, 1,927 lbs.; British Guiana,
928 lbs.; British West Indies, 389 lbs.; Canada, 1,166 lbs.; Canary Islands, 234 lbs.;
Colombia, 215 lbs.; Costa Rica, 1,679 lbs.;
Cuba, 93,684 lbs.; Danish West Indies, 166
lbs.; Dutch West Indies, 353 lbs.; England,

2,761,937 lbs.; France, 52,500 lbs.; French West Indies, 152 lbs.; Haiti, 1,702 lbs.; Jamaica, 2,113 lbs.; Liberia, 231 lbs.; Mexico, 839 lbs.; Panama, 12,748 lbs.; San Domingo, 7,613 lbs.; Scotland, 80,431 lbs.; Spain, 2,625 lbs.; Venezuela, 1,185 lbs.

LARD.—Argentina, 1,200 lbs.; Barbados. 2,420 lbs.; Bermuda, 61 lbs.; Brazil, 2,200 2,420 lbs.; Bermuda, 61 lbs.; Brazil, 2,200 lbs.; British South Africa, 1,731 lbs.; British West Africa, 4,800 lbs.; British West Indies, 1,780 lbs.; Canada, 2,000 lbs.; Canary Islands, 138,205 lbs.; Colombia, 4,010 lbs.; Costa Rica, 2,066 lbs.; Cuba, 61,989 lbs.; Dutch East Indies, 1,050 lbs.; Danish West Indies, 863 lbs.; Denmark, 52,169 lbs.; Dutch West Inlbs.; Denmark, 52,169 lbs.; Dutch West Indies, 2,035 lbs.; England, 4,230,994 lbs.; France, 1,247,266 lbs.; French West Indies, 524 lbs.; Gibraltar, 28,000 lbs.; Haiti, 4,160 lbs.; Italy, 54,425 lbs.; Jamaica, 1,520 lbs.; Liberia, 100 lbs.; Mexico, 1,359 lbs.; Morocco, 1,375 lbs.; Netherlands, 290,323 lbs.; Newfoundland, 30,406 lbs.; Panama, 3,779 lbs.; Portuguese Africa, 1,038 lbs.; Salvador, 23,250 lbs.; San Domingo, 31,082 lbs.; Scotland, 3,656 lbs.; Spain, 44,800 lbs.; Venezuela, 51,870 lbs. 51,870 lbs.

LARD COMPOUND .- Barbados, lbs.; Bermuda, 300 lbs.; British South Africa, 500 lbs.; British West Africa, 17,084 lbs.; British West Indies, 4,670 lbs.; Canary Isl-British West Indies, 4,670 lbs.; Canary Islands, 3,080 lbs.; Cuba, 233,887 lbs.; Danish West Indies, 680 lbs.; Dutch East Indies, 44 lbs.; Dutch West Indies, 4,700 lbs.; England, 1,150,117 lbs.; France, 19,300 lbs.; Gibraltar, 8,400 lbs.; Haiti, 16,319 lbs.; Jamaica, 7,320 lbs.; Mexico, 160 lbs.; Panama, 25,820 lbs.; Philippine Islands, 420 lbs.; Scotland, 137,139 lbs.; Spain, 5,600 lbs.; Trididad, Island of, 210 lbs.

LARD OIL.—Cuba, 50 gals.; England, 2,529 gals.; Panama, 1,000 gals.

FRESH PORK.-Bermuda, England, 865,566 lbs.; Panama, 23,885 lbs.

PICKLED PORK.—Barbados, 2,200 lbs.; Bermuda, 25 lbs.; British Guiana, 10,000 lbs.; Bermuda, 25 lbs.; British Guiana, 10,000 lbs.; British West Indies, 12,800 lbs.; Canary Islands, 300 lbs.; Costa Rica, 2,000 lbs.; Cuba, 25,493 lbs.; Danish West Indies, 1,300 lbs.; Dutch West Indies, 700 lbs.; England, 191,894 lbs.; France, 26,054 lbs.; French West Indies, 1,000 lbs.; Gibraltar. 7.600 lbs.; Haiti, 25,100 lbs.; Italian Africa, 100 lbs.; Jamaica, 14,500 lbs.; Italian Africa, 100 lbs.; Jamaica, 14,500 lbs.; Jamaica, 14,50 lbs.; Liberia, 650 lbs.; Newfoundland, 24,126 lbs.; Panama, 1,914 lbs.; San Domingo, 7,600 lbs.; Trinidad, Island of, 5,000 lbs.

CANNED PORK.—Danish West Indies, 168 lbs.; Dutch East Indies, 760 lbs.; Dutch Guiana, 24 lbs.; England, 117,699 lbs.; France, 43 lbs.; Italy, 1,236 lbs.; Jamaica, 29 lbs.; Liberia, 25 lbs.; Scotland, 59,964 lbs.; Spain, 66 lbs.; Venezuela, 700 lbs.

SAUSAGE.—Brazil, 200 lbs.; British West Indies, 100 lbs.; Canada, 1,565 lbs.; Canary Islands, 2,250 lbs.; Colombia, 24 lbs.; Cuba, 12,639 lbs.; Danish West Indies, 98 bs.: Dutch West Indies, 890 bs.: England, 32,890 bs.: France, 236,868 bs.: French Africa, 7,050 bs.: Haiti, 240 bs.: Hongkong. 360 lbs.; Jamaica, 95 lbs.; Mexico, 50 lbs.; Morocco, 100 lbs.; Newfoundland, 100 lbs.; Panama. 12,390 lbs.; San Domingo, 17,381 lbs.; Spain, 11,150 lbs.; Venezuela, 320 lbs.

EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to March 1.

CATTLE .- Argentina, 30 hd.

BEEF, PICKLED AND OTHER CURED.

—Barbados, 600 lbs.; British South Africa,
2,290 lbs.; British West Indies, 2,380 lbs.;
Canary Islands, 500 lbs.; Costa Rica, 1,000
lbs.; Cuba, 200 lbs.; Dutch West Indies, 4,420

lbs.; England, 15,000 lbs.; French West Indies, 200 lbs.; Haiti, 15,000 lbs.; Italian Africa, 100 lbs.; Jamaica, 4,100 lbs.; Liberia, 500 lbs.; Newfoundland, 35,000 lbs.; Panama,

1,500 lbs.; Scotland, 25,697 lbs.; Fanama, 1,500 lbs.; Scotland, 25,697 lbs.; FRESH MEATS.—Bermuda, 4,271 lbs.; British West Indies, 500 lbs.; Cuba, 2,922 lbs.; England 1,193,536 lbs.; Panama, 26,418

OLEOMARGARINE.—Barbados, 19,900 lbs.;

OLEOMARGARINE.—Barbados, 19,900 lbs.; Costa Rica, 900 lbs.; Cuba, 2,960 lbs.; Dutch West Indies, 100 lbs.; France, 31,528 lbs.; Haiti, 600 lbs.; Jamaica, 7,500 lbs.; Panama, 5,268 lbs.; San Domingo, 1,809 lbs. OLEO OIL.—British West Indies, 700 lbs.; Cuba, 10,368 lbs.; Danish West Indies, 972 lbs.; Dutch West Indies, 1,565 lbs.; England, 556,235 lbs.; France, 37,882 lbs.; Greece, 191,410 lbs.; Italy, 25,591 lbs.; Jamaica, 511 lbs.; Netherlands, 252,529 lbs.; Newfoundland, 29,047 lbs.; San Domingo, 100 lbs.; Scotland 29,047 lbs.; San Domingo, 100 lbs.; Scotland, 29.100 lbs

OLEINE.-England, 18,604 lbs.; Sweden, 65.613 lbs

65,613 lbs.
OLEO STOCK.—England, 19,400 lbs.
STEARINE.—Colombia, 2,880 lbs.; Costa
Rica, 6,600 lbs.; Cuba, 44,800 lbs.; England,
16,000 lbs.; Haiti, 200 lbs.; Scotland, 61,357
lbs.; Venezuela, 9,968 lbs.
ALL OTHER ANIMAL OILS.—Barbados,
10 gals.; British West Africa, 1 gal.; Haiti,

71 gals

71 gals.
TALLOW.—England, 388,800 lbs.; Italy, 28,705 lbs.; Netherlands, 73,955 lbs.
CANNED MEATS (Value).—Australia, \$375; Barbados, \$65; Bermuda, \$6; British Honduras, \$12; British India, \$85; British South Africa, \$106; British West Africa, \$26; British West Indies, \$168; Colombia, \$71; Costa Rica, \$8; Cuba, \$267; Danish West Indies, \$85; Dutch East Indies, \$482; Dutch Guiana. \$238: Dutch West Indies, \$482; Dutch Guiana. \$238: Dutch West Indies, \$10: Eng-

Costa Rica, \$8; Cuba, \$267; Danish West Indies, \$85; Dutch East Indies, \$482; Dutch Guiana, \$238; Dutch West Indies, \$10; England, \$24,306; France, \$8,906; French Africa, \$27; French West Indies, \$18; Haiti, \$32; Hongkong, \$31; Italy, \$32; Jamaica, \$330; Liberia, \$18; Mexico, \$134; Nicaragua, \$2; Panama, \$1,574; Peru, \$13; Philippine Islands, \$132; San Domingo, \$18; Scotland, \$4,722; Venezuela, \$44.

OTHER MEAT PRODUCTS (Value).—Barbados, \$536; Bermuda, \$85; Brazil, \$38; British South Africa, \$45; British West Africa, \$208; British West Indies, \$692; Canary Islands, \$19; China, \$202; Colombia, \$8; Costa Rica, \$37; Cuba, \$408; Danish West Indies, \$305; England, \$8; Dutch West Indies, \$305; England, \$35,640; France, \$7,104; French West Indies, \$136; Gibraltar, \$2,814; Haiti, \$57; Italy, \$1,581; Jamaica, \$42; New Zealand, \$410; Panama, \$2,509; San Domingo, \$19; Spain, \$2,688; Trinidad, Island of, \$682; Venezuela, \$88. Island of, \$682; Venezuela, \$88.

EXPORTS OF DAIRY PRODUCTS.

Exports of dairy products from New York reported up to March 1, 1916: BUTTER.—Australia, 2,223 lbs.; Barbados, 1,910 lbs.; Bermuda, 4,786 lbs.; Brazil, 146 lbs.; British West Indies, 2,269 lbs.; Canada, 600 lbs.; Colombia, 2,050 lbs.; Cuba, 8,859 lbs.; Danish West Indies, 285 lbs.; Dutch West Indies, 484 lbs.; French West Indies, 1654 lbs.; French West Indies, 1654 lbs.; Haiti 600 lbs.; Largaice, 202 dies, 1,654 lbs.; Haiti, 600 lbs.; Jamaica, 893 lbs.; Liberia, 128 lbs.; Mexico, 1,488 lbs.; Newfoundland, 300 lbs.; New Zealand, 30 lbs.; Panama, 17,052 lbs.; San Domingo, 1,300 lbs. Trinidad, Island of, 50 lbs.; Venezuela, 130

EGGS.—Bermuda, 670 doz.; British West Indies, 30 doz.; Cuba, 12,000 doz.; Dutch West

Indies, 30 doz.; Cuba, 12,000 doz.; Dutch West Indies, 450 doz.; England, 94,500 doz.; Panama, 1,500 doz.; Venezuela, 450 doz.

CHEESE.—Barbados, 100 lbs.; Bermuda, 637 lbs.; British Guiana, 213 lbs.; British West Africa, 12 lbs.; British West Indies, 2,955 lbs.; Colombia, 143 lbs.; Cuba, 30,762 lbs.; Danish West Indies, 813 lbs.; Dutch West Indies, 2,955 lbs.; Colombia, 143 lbs.; Cuba, 30,762 lbs.; Danish West Indies, 813 lbs.; Dutch West Indies, 2,955 lbs.; Colombia, 148 lbs.; England, 220,000 lbs. lbs.; Danish West Indies, 515 ibs.; Duten West Indies, 441 lbs.; England, 330,908 lbs.; French West Indies, 42 lbs.; Haiti, 449 lbs.; Jamaica, 4,592 lbs.; Liberia, 10 lbs.; Mexico, 607 lbs.; Panama, 3,568 lbs.; Portuguese Africa, 140 lbs.; San Domingo, 3,268 lbs.; Scotland, 26,449 lbs.; Venezuela, 190 lbs.

SHIPMENT OF ADULTERATED EGGS.

The Department of Agriculture has had under consideration for some time the application of the Federal Food and Drugs Act to the shipment in interstate commerce of eggs in the shell especially the two classes of eggs known in the trade as "current receipts" and as "rejects" from candling rooms. "Current receipts" contain at different seasons of the year varying proportions of eggs which are filthy, decomposed, or putrid. "Rejects" from candling rooms, as a rule, contain large proportions of eggs which are filthy, decomposed, or putrid, and very small proportions of eggs suitable for consumption.

Under the Federal Food and Drugs Act, eggs, in common with other articles of food, are adulterated if they consist wholly or in part of a filthy, decomposed, or putrid substance. Section 2 of the act prohibits the shipment in interstate commerce of foods which are adulterated and it is plain that this prohibition applies to the shipment in interstate commerce of "current receipts" or of "rejects" from candling rooms or of any other grade of eggs in the shell unless the filthy, decomposed, or putrid eggs have been removed.

In the opinion of the department, eggs which contain yolks stuck to the shell, moldy eggs, black spots, mixed rots, addled eggs, black rots, and any other eggs which consist

wholly or in part of a filthy, decomposed or putrid substance, are adulterated.

The investigations of the department have shown that it is commercially practicable, by the method of candling, to eliminate from any given shipment most of the eggs of the kinds which the department regards as adulterated. It is not the practice of the department, however, to base proceedings under the Food and Drugs Act on shipments of eggsunless there are present larger percentages of had eggs than are ordinarily present in recognized commercial grades of candled eggs.

The department is informed that cases of eggs are not allowed to receive even the lowest candled egg grades if the cases contain more than one and one-half dozen, or 5 per cent., of bad eggs. Country shippers who are not certain of the freshness of their eggs should candle them before shipping them. in interstate commerce, the department advises.

Eggs which are adulterated may be shipped in interstate or foreign commerce for use in tanning or other technical ways, without violating the provisions of the Food and Drugs Act, only if they are first denatured so as to render them incapable of being used for food. Since it is impracticable to denature eggs in the shell, adulterated shell eggs must be broken out and denatured prior to shipment.

The views of the department with respect to the denaturing of eggs are stated in Bureau of Chemistry Service and Regulatory Announcements No. 7, paragraph 19, and No. 12. opinion 102.

EXPORTS OF PROVISIONS

Exports of hog products for the week ending Feb. 26, 1916, with comparisons:

	PORK, BB	LS.	
То	Week ending Feb. 26, 1916.	Week ending Feb. 27, 1915.	From Nov. 1, '15, to Feb. 26, 1916.
United Kingdom	50	50	4,316
Continent	125	25	1,749
So. & Cen. Am	191	273	8,882
West Indies	973	1,079	20,735
Br. No. Am. Col.,	267	1,049	8,615
Other countries	3	15	437
Total	1,609	2,491	44,734
	MEATS, L	BS.	
United Kingdom	12,139,725	8,513,125	210,951,997
Continent	8,890,690	3,824,625	72,275,847
So. & Cen. Am	50,800	12,000	1,336,257
West Indies	192,957	117,250	3,641,253
Br. No. Am. Col	54,283	10,200	215,820
Other countries	18.178	21.600	375,323
Other countries	10,110	21,000	310,323
Total	21,346,633	12,498,800	288,796,497
	LARD, LI	BS.	
United Kingdom	6,366,400	3,246,800	87,137,260
Continent	6,331,631	3,390,450	58,408,674
So. & Cen. Am	527,116	187,620	15,543,770
West Indies	878,291	550,610	8,277,522
Br. No. Am. Col.:			384,976
Other countries	46,182	19,500	837,077
Total	14,149,620	7,394,980	170,589,279
RECAPITULATI	ON OF THE	WEEK'S F	EXPORTS.
From-	Pork, bbls.	Meats, Ibs	. Lard, Ibs.
New York	1,084	16,709,833	8,980,070
Boston	25	1,635,800	397,550
Philadelphia		219,000	789,000
New Orleans	500	45,000	1,072,000
St. John, N. B		1,258,000	1,731,000
Portland, Me		1,479,000	1,180,000
Total week	1,609	21,346,633	14,149,620
Previous week		21,957,805	10,504,523

2,217 COMPARATIVE SUMMARY OF EXPORTS.

Two weeks ago... Cor. week last y'r

	From Nov. 1, '15, to Feb. 26, '16.	Same time last year.		Changes.
Meats,	Ibs 8,946,800 Ibs288,796,497 Ibs170,589,279	6,489,600 176,171,850 201,494,928	Inc. Inc.	2,457,200 112,624,647 30,905,649

EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to European ports for the week ending Thursday, February 24, 1916, as shown by A. L. Russell's report are as follows:

The state of the s	011	Cottone	hoos	Bacon					
Steamer and Destination.	Cake. Bags.	on.		Hams. Boxes.	Tallow. Pkgs.	Beef. Pkgs.	Pork. Bbls.		ard. nd Pkgs.
Mentor, Liverpool				3097		247	,	1854	4375
Saint George, Liverpool				1986			80	830	1250
Orduna, Liverpool				4637		220			1600
Kroonland, Liverpool		800		6410		3	85	1545	354
St. Paul, Liverpool				1361					500
Saxon Monarch, London				10					650
Saint Kentigern, London				102				167	1200
Ardgryfe, London				316				83	750
Cannizaro, Hull				1643		25		500	8700
Idaho, Hull				927				340	3900
Wells City, Bristol				697					1000
Roxburg, Rotterdam				12118				11064	
Larenberg, Rotterdam									
Arkansas, Copenhagen									
Bergensfjord, Bergen				575		100	75		
Chicago, Bordeaux				55				150	2743
Teikoku, Maru, Marseilles		1500		1555				867	6235
Starkad, Marseilles				470			****	1333	6490
Italia, Genoa				210			50		1500
Cretic, Mediterranean				10	400			100	1100
Total	38,295	3050		36,179	400	595	290	18833	42347

TALLOW, STEARINE, GREASE and SOAP

TALLOW .- Although the undertone in the local tallow market remains very steady and not many in the trade are hopeful of a change in quotations to a lower basis, the actual business during the past several days has been of small proportions. The general understanding is that several of the large factors in the trade and virtually all of the smaller handlers are operating on a very conservative scale. Speculation seems to have almost completely dropped out of the market, yet there are claims of scattered holdings through the country for speculative account and occasional selling is reported.

The foreign situation is viewed as quite strong and this furnishes an offset to the advices suggesting that domestic production of tallow is showing some increase. Heavier weights of hogs have come in for a little attention. As far as the tallow market is concerned, however, the disposition has been to closely follow international political affairs and these have not been of a kind to promote aggressiveness

mote aggressiveness.

The London auction sale resulted in offerings of \$29 casks of which 319 were taken; no prices were given. The more definite reports concerning the embargo placed on exports of cocoanut oil and palm oil by Great Britain have resulted in excited and higher markets on this side for these oils.

Prime City Tallow locally is quoted at \$\frac{84}{4}c\$, and City Specials at \$9\frac{4}{4}c\$, with asking prices about \$\frac{14}{6}c\$, higher.

or the basis of 9½c. Compound lard trade shows virtually no improvement.

OLEO OIL.—The market continues very quiet but prices are firm with very limited in-

quiry. Extra No. 2 at 10c. Extras are quoted at 13@131/4c. and

SEE PAGE 29 FOR LATER MARKETS.

COCOANUT OIL .- The market has further advanced on the embargo situation. Supplies are very limited and with practically no offerings from abroad the situation is very strained. Cochin, 16@17c. in pipes; arrivals, Ceylon, 14@15c.

PALM OIL.—The situation is very strong under the embargo. Prices have again been marked up with very little oil reported available in America and no supplies offering from abroad. Prime red, spot, 10½@11c.; to arrive, —; Lagos, spot, 12½@13c.; to arrive, —; palm kernel, nom.; shipments, —.
NEATSFOOT OIL.—The market continues

quiet but steady. For 20 cold test, 94@96c.;

70 do., SSc.; water white, 80@22c.; pure, 68@70c.; low grade off yellow, 63@65c.

CORN OIL.—Values have been very firm.

There is very little offering and quotations are held very firmly. Prices quoted at \$10@101/2 rows. nom.

SOYA BEAN OIL.—The market is very firm with further advance asked. Supplies are small but owing to the high prices buying is very conservative. Spot is quoted at 9c.

GREASES.—The market has again advanced with other fats. Demand continues and supplies are taken off the market at full fig-Yellow. 81/2@9c., nom.; bone, 81/2@9c.,

FRESH MEAT AND OFFAL IMPORTS.

Imports of foreign beef into the port of New York during the past week totaled nothing, compared to nothing last week and 9,037 quarters two weeks ago. Mutton imports totaled nothing, compared to nothing last week. Arrivals included only 558 bags of bone meal, 866 bbls. of casings and 34 casks of tripe from South America.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to March 3, 1916, show that for the week up to March 3, 1916, show that exports from that country were as follows: To England, 88,949 quarters; to the Continent, 35,925 quarters; to the United States, nothing. The previous week's exports were as follows: To England, 31,232 quarters; to the Continent, 39,777 quarters; to the United States, 14,292 quarters.

IMPORTS OF FRESH BEEF.

For the week ending February 26, 1916, the Government reports imports of fresh beef at the port of New York amounting to 19,948 pounds, the average value according to estimates from the manifests being 12½ cents per pound. The previous week's imports totaled 1,344,392 pounds and averaged 9 cents per pound aged 9 cents per pound.

OCEAN FREIGHTS.

[Subject to change. Quotations given are shillings per ton and cents per 100 lbs.]

Liver- pool.	Glas-	Rotter- dam.	Copen-
Beef, tierces\$1.25	\$1.25	200e.	200c.
Pork, barrels 1.25	1,25	200c.	200c.
Bacon	1.25	200c.	200e.
Canned meats 1.25	1.25	200c.	200c.
Lard, tierces 1.25	1.25	200c.	200c.
Tallow 1.25	1.25	200c.	200c.
Cottonseed oil 6,75	7.00	200c.	200c.
Oll Cake 1.25	1.00	125c.	125c.
Butter 1.50	1.50	225c.	250e.

GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from The Davidson Commission Co.)

Chicago, March 2 .- Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 13%c.; 10@12 lbs. ave., 14c.; 12@14 lbs. ave., 14¼c.; 14@16 lbs. ave., 14½c.; 18@20 lbs. ave., 15½c. Sweet pickled, 8@10 lbs. ave., 13%c.; 10@12 lbs. ave., 13%c.; 12@14 lbs. ave., 144;c.; 14@16 lbs. ave., 14½c.; 18@20 lbs. ave., 15½c.

Skinned Hams—Green, 14@16 lbs. ave., 16%c.; 16@18 lbs. ave., 16½c.; 18@20 lbs. ave., 16½c.; 16@18 lbs. ave., 16½c.; 16@18 lbs. ave., 15%c.; 22@24 lbs. ave., 15%c.; 18@20 lbs. ave., 16%c.; 18@20 lbs. ave., 15%c.; 22@24 lbs. ave., 15%c.

re., 15c. Picnic Hams—Green, 5@6 lbs. ave., 104c.;

Picnic Hams—Green, 5@6 lbs. ave., 10¼c.; 6@8 lbs. ave., 10c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c. Sweet pickled, 5@6 lbs. ave., 10c.; 6@8 lbs. ave., 9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 9½c.; 8@10 lbs. ave., 9½c.; 10@12 lbs. ave., 15c.; 8@10 lbs. ave., 14¾c.; 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14½c.; 12@14 lbs. ave., 13¾c.; 8@10 lbs. ave., 13½c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13½c.; 14@16 lbs. ave., 13½c.; 1

PORK CUTS IN NEW YORK.

(Special Letter to The National Provisioner from H. C. Zaun.)

New York, March 2.-Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 16@17c.; green hams, 8@10 lbs. ave., 15@16c. 10@12 lbs. ave., 14½c.; 12@14 lbs. ave., 14½c.; 18@20 lbs. ave., 15c.; green clear bellies, 6@10 lbs. ave., 14c.; 10@12 lbs. ave., 14c.; 12@14 lbs. ave., 13c.; green rib bellies, 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c.; S. P. clear bellies, 6@10 lbs. ave., 13c.; 10@12 lbs. ave., 13½c.; 12@14 lbs. ave., 13c.; S. P. rib bellies, 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 13c.; S. P. clear bellies, 10@12 lbs. ave., 13c.; 12@14 lbs. ave., 12½c.; S. P. hams, 8@10 lbs. ave., 15c.; 10@12 lbs. ave., 14½c.; 18@20 lbs. ave., 17c.; city steam lard, 10¼c.; city dressed hogs, 12¼c. York City are reported as follows: Pork

 $12\frac{1}{4}c.$ Western prices on green cuts are as follows: Pork loins, 8@10 lbs. ave., $14@14\frac{1}{2}c.;$ 10@12 lbs. ave., $13@13\frac{1}{2}c.;$ 12@14 lbs. ave., $12@12\frac{1}{2}c.;$ 14@16 lbs. ave., $11@11\frac{1}{2}c.;$ skinned shoulders, $12\frac{1}{2}c.;$ Boston butts, 13@ $13\frac{1}{2}c.;$ boneless butts, $14\frac{1}{2}@15c.;$ neck ribs, 3@4c.; spareribs, 9@10c.; lean trimmings, $12(20)2\frac{1}{2}c.;$ regular trimmings, $8\frac{1}{2}c.;$ go.; kidneys, 5c.; tails, 6c.; livers, 2c.; snouts, $4@4\frac{1}{2}c.;$ pig tongues, $10\frac{1}{2}c.$

Green Olive Oil Foots

SUPERIOR QUALITY

AND ALL OTHER SOAP MATERIALS

WELCH, HOLME @ CLARK CO. 383 West St., New York

SOUTHERN MARKETS

Columbia.

(Special Wire to The National Previsioner.)
Columbia, S. C., March 2, 1916.—Crude cottonseed oil, 65c.; mills sold less oil at this price than expected. Meal and hulls quiet; prices unchanged.

Atlanta.

(Special Wire to The National Previsioner.)

Atlanta, Ga., March 2, 1916.—Crude cottonseed oil, 65c.; stocks nearly exhausted. Meal, \$30, f. o. b. mills. Hulls, \$12, Atlanta, loose.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., March 2, 1916.—Prime crude cottonseed oil strong at 66@661/2c. Prime, 8 per cent. meal, dull at \$31; 71/2 per cent. meal, \$29.50. Hulls, \$12 loose, \$14 sacked.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., March 2, 1916.-Prime crude cottonseed oil firm at 65c, bid: higher asked; stocks light. Meal unchanged. Hulls, \$12 loose, \$14.25 sacked, New Orleans; demand light.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., March 2, 1916.—Cottonseed oil market strong; mills pretty well sold out; prime crude, 64c. bid; some sales at 65c. for prompt shipment. Prime cake, \$24 to \$25, f. o. b. mills; practically no trading.

-0 CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, March 3.-Latest quotations on chemicals and soapmakers' supplies are as follows: 74@76 per cent. caustic soda 61/2c. per lb., basis 60 per cent.; 60 per cent. caustic soda, 5%c. per lb.; 98 per cent. powdered caustic soda in bbls., 61/2c. per lb.; 48 per cent. carbonate of soda, 41/4c. per lb.; talc, 11/4@13/4c. per lb.; 58 per cent. soda ash, 4@41/4c. per lb., basis 48 per cent.; silex, \$15 @20 ton of 2,000 lbs.; chloride of lime, in casks, 12c. per lb., in bbls., 15c. per lb.

Prime palm oil, 11@12c. per lb.; clarified palm oil, in bbls., 13c. per lb.; genuine Lagos palm oil in casks, 121/2c. per lb.; palm kernel oil, 14c. per lb.; yellow olive oil, 96c. per gal.; green olive oil, 93c. per gal.; green olive oil foots, 11@12c. per lb.; Ceylon cocoanut oil, 14½@15c. per lb.; Cochin cocoanut oil, 16@17c. per lb.; cottonseed oil, 9¾@10c. per lb.; soya bean oil, 8%4@9c. per lb.; prime city tallow, 8%c. per lb.; corn oil, 9%2@10c. pound.

House grease, 8@81/4c. per lb.; oleo stearinc,

10@10½c. per lb.; brown grease, 7@7¼c. per lb.; yellow packers' grease, 8c. per lb.

Dynamite glycerine, 50c. per lb.; saponified glycerine, 39c. per lb.; crude soap lye, glycerine, 34c. per lb.

BRITISH EMBARGO CHANGES.

By a British order in council of February 12, in the list of articles exportation of which is forbidden to all destinations other than British possessions and protectorates the item "bladders, casings and sausage skins" is amended to read "bladders, guts, casings and sausage skins"; for the item "bones for manure, dissolved bones, etc.," is substituted "bones in any form, whole or crushed, including dissolved bones, bone flour and meal, and bone ash."

TEXAS COTTONSEED PRODUCT YIELDS.

(Special Report to The National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Texas, March I, 1916.-It is certainly gratifying to note an improvement in oil in cake, with an increase, at the same time, of protein this month as compared with last month. This is also accompanied, as will be noted, with a better total oil in hulls. We believe that still better results can be obtained and will be should conditions on lint removal, etc., remain approximately the same during another crushing season. It takes time to work out radical changes and get them down to an efficient basis.

Cake analyses are as follows:

Moisture	.42.12	result. 8.40 40.96	6.97
Hull analyses show	the foll	owing:	
	Average of all	-	
Whole seed and meat	s .09	.0	.0
Oil in hulls	72	.31	1.96
Total oil		.35	
Dollars loss per to seed in excess o	n		

Average Best Worst

Cottonseed Products Associations.

INTER-STATE COTTON SEED CRUSHERS'

President, J. J. Culbertson, Paris, Tex. Vice-President, Geo. W. Covington, Hazlehurst, Miss. cretary-Treasurer, Robt. Gibson, Dallas, Texas

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President, J. W. Radney, Roanoke. Vice-President, Cad Jones, Ozark. Secretary-Treasurer, C. E. McCord, Prattville.

ARKANSAS COTTON SEED CRUSHERS' ASSOCIATION.

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TEXAS COTTON SEED CRUSHERS' ASSOCIATION.

esident, B. W. Couch, Fort Worth. e-President, Chas. Du Bose, Alice. cretary, Robert Gibson, Dallas. msurer, J. A. Underwood, Honey Grove.

.0 Oil analyses are as follows:

	Average of all mills.	Best avg.	Worst avg. result.
Refining loss	. 8.3	6.4	15.2
Color-red	6.7	4.9	14.6
Free acid	. 2.0	1.3	3.5

We expected last month to omit the seed analyses this month, but have decided to show them, not as representing the average seed crushed during the month, but as an indication of what may be expected in late

The variation between the best and lowest sample on oil is unusually high-15 gallons per ton-and the average is not as good as shown last month, in spite of the fact that some of the late seed are very good in oil. Seed analyses show:

Avera of a	ill avg.	Worst avg. result.
Moisture 9.0		10.74
Per cent. oil 16.5		14.39
Meats50.1		50.5
Ammonia in seed 4.00 Calculated available	8 3.80	4.34
yield 100 lbs. waste: Oil per ton34.3	43.6	28.8
Lbs. cake 45 per cent.	5 824	941

Cold press cottonseed cake analyses show the following in an average of all mills: Moisture, 8.23; protein, 29.80; oil, 6.78.

GREAT YEAR FOR MOTOR TRUCKS.

Russell L. Engs, Metropolitan distributor of the KisselKar, is very enthusiastic regarding the condition of the motor truck business and predicts the greatest increase for 1916 of any year in the history of the trade.

"Not only is there great activity and confidence in the factory truck department," he says, "but the most superficial knowledge of what the country is thinking and doing will convince anyone that there is no misconception involved in the preparations to provide a multiplied output.

"The announcement of a new worm-drive ton model by Kissel has met with a response from the public away beyond the highest expectations. And now that this truck is on the market, and at many points in service, it so fulfills every promise that no question remains of its complete success.

"Scarcely less successful is the new halfton delivery car, which, considering its strict adherence to Kissel quality, is sold at a notably low price. Then there are four larger sizes for heavy haulage-up to 6 tons -and each seems to have a great call this vear.

"The truck situation is a hopeful sign for things generally. In fact, there could scarcely be imagined a better barometer of business conditions. Manufacturer, middleman, merchant, all preparing for greater deliveries; contractors and public service corporations for extensive operations; the whole commercial and industrial world getting ready for prosperity."

There is a lot of talk about hard times and unemployment. But a good cotton oil mill man is always in demand, and can get a good job if he goes about it in the right way. Use page 48 of The National Provisioner, the recognized medium for this purpose.

COTTONSEED OIL

WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

Prices Again Reached New High Levels— Crude Oil Strong—Very Little Selling Pressure—Political Advices Against Speculation—More Bullish Feeling on Lard—Some Oil Sold to Compound Lard Trade—Export Prospects.

The scarcity of cotton oil offerings was quite acute on various days of the past week. There was a dearth of offerings from speculative and other sources. Crude oil rose above the 65c basis and the pressure at that level was decidedly under expectations. One refining concern stated that on bids for 60 tanks only 43 tanks were supplied. Other authorities claim that where mills sold crude oil in order to obtain cash, futures in the New York market were purchased thus emphasizing their bullish view on the general situation. Rumors of large export sales, short-covering and fresh speculative demand have helped to establish 10c, oil at New York.

It was surprising that the delicate political situation did not exert greater effect on values. That sentiment was greatly influenced was not questioned. It appeared, however, as though the effect of the advices suggesting a possible rupture in American-German diplomatic quarters was to restrict the buying of cotton oil

rather than to inspire liquidation. As far as the speculative holders are concerned, many have liquidated recently due to tempting prices. Some of these operators assert that they still apprehend an inadequate supply of cotton oil this season, but erratic price changes are to be expected at the prevailing comparatively high basis.

The efforts to inagurate a bull campaign in the lard market have not been fruitless and the progress in this direction is being closely followed by those interested in cotton oil. It is realized that the chief drawback to considerably higher prices for cotton oil lies in the indifferent buying for compound lard makers and the slow movement of compound lard. These conditions would doubtless be altered decisively in the event of a sustained upturn in the Western lard list.

While further advices have come to hand of some sales of cotton oil to compound lard makers, the quantity does not seem to have been large. Yet the fact that the business was consummated at all, brought forth comment. The assumption has been that compound lard prices would have to raise their prices %4c. per lb. to permit of profitable manufacture of the product. The inference

is, therefore, that these purchases of cotton oil were to fill old contracts.

COUTHERN MARKETS

Conflicting statements were made as to the cotton oil export trade. In circles where sentiment is bullish, the prediction is now given out that the shipments for the season might come very close to 800,000 bbls. or about equal to those of the past season. Insamuch as the deficiency in the exports so far this year is moderate, there would have to be some heavy exports the next few months to bear out the bullish predictions. Conservatives say that shipments of more than 700,000 bbls. of oil this year are not to be expected, and even this quantity should be viewed as liberal when taken with the small supplies of cotton oil, high costs of actual oil and extraordinarily high charges for freight room and insurance. Greater stress has been laid on the more definite reports of Great Britain's embargo on exports of cocoanut and palm oils.

The local spot situation has not been quite so strong during the past several days. Prices have not risen with the ease noted in the faroff deliveries. There was no evidence of weakness, however, and the tenders on March contracts have been light the first few days of the month. Refiners generally agree that the buying of actual oil at present is likely to be of a hand to mouth character in spite of the numerons predictions of higher levels in the summer, and notwithstanding the intermittent periods of activity.

Closing prices, Saturday, February 26, 1916.



KENTUCKY REFINERY COMPANY

Cotton Seed Oil

LOUISVILLE, KY.

—Spot, \$9.72: March, \$9.75@9.76; April, \$9.63@9.70; May, \$9.54@9.55; June, \$9.54@9.59; July, \$9.53@9.56; August, \$9.55@9.56; September, \$9.54@9.55; October, \$9@9.10. September, \$9.54@9.55; October, \$9@9.10. Futures closed 2 to 5 advance. Sales were: March, 900, \$9.75@9.70; May, 2,000, \$9.54@9.51; July, 600, \$9.54@9.52; August, 2,600, \$9.55@9.53; September, 3,200, \$9.55@9.54; October, 100, \$9. Total sales, 9,400 bbls. Good off, \$9.50; off, \$9.25; reddish off, \$9.15; winter, \$10@10.50; summer, \$10@10.50; reddish off, \$9.50; off, winter, \$10@10.50; summer, \$10@10.50; prime crude, S. E., \$8.53@nom.; prime crude, Valley, nom.; prime crude, Texas, nom.

Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, February 28, 1916.

—Spot, \$9.80; March, \$9.80@9.86; April, \$9.70@9.75; May, \$9.62@9.64; June, \$9.64@9.66; July, \$9.61@9.62; August, \$9.61@9.62; September, \$9.50@9.60; October, \$8.90@8.96. Futures closed advance to 10 decline. Sales were: March, 1,800, \$9.85; April, 900, \$9.73@9.72; May, 4,100, \$9.63@9.57; June, 500, \$9.64; July, 3,500, \$9.63@9.60; August, 3,300, \$9.64@9.60; September, 1,500, \$9.61@9.58; October, 100, \$8.95. Total sales 15,700 bbls. Good off, \$9.60@9.85; off, \$9.35@9.85; reddish off, \$9.15@9.75; winter. \$10@10.50; summer, \$10@10.50; prime crude. S. E., \$8.53@8.67; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, February 29, 1916. -Spot, \$9.85@10.30; March, \$9.86@9.88; —Spot, \$9.85@10.30; March, \$9.86@9.88; April, \$9.80@9.85; May, \$9.78@9.79; June \$9.75@9.80; July, \$9.73@9.74; August, \$9.72@9.73; September, \$9.68@9.70; October, \$8.95@9.70. Furues closed to 16 advance. Sales were: March, 3 600, \$9.90@9.85. April, 700. @8.97. Futures closed 5 to 16 advance. Sales were: March, 3,600, \$9.90@9.85; April, 700, \$9.87@9.85; May, 9,200, \$9.87@9.70; July, 2,600, \$9.80@9.72; August, 6,400, \$9.90@9.72; September, 1,200, \$9.75@9.66; October, 900, \$9@8.96. Total sales, 24,600 bbls. Good 900, \$9@8.96. Total sales, 24,600 bbls. Good off, \$9.50@9.90; off, \$9.30@9.90; reddish off, \$9.15@9.90; winter, \$9.95; summer, \$9.90; prime crude, S. E., \$8.67 sales; prime crude, Valley, nom.; prime crude, Texas, nom.

Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, March 1, 1916.

—Spot, \$9.75@9.85; March, \$9.75@9.85;
April, \$9.84@9.87; May, \$9.82@9.84; June, \$9.77@9.81; July, \$9.76@9.77; August, \$9.77@9.79; September, \$9.72@9.75; October, \$8.96

@.8.99. Futures closed 11 decline to 5 advance. Sales were: March, 500, \$9.81@9.80; April, 1,100, \$9.88@\$9.87; May. 2,800, \$9.85

@.9.80; June, \$00, \$9.82@9.80; July, 1,500, \$9.80@9.76; August, 4,000, \$9.80@9.78; September, 2,400, \$9.75@9.71; October, 300, \$9.89

8.99. Total seles, 13.400 bbls. Good off, \$9.50 8.99. Total sales, 13,400 bbls. Good off, \$9.50 @9.80; off, \$0.25@9.80; reddish off, \$9.20@ 9.75; winter, \$10@10.50; summer, \$10@10.50; prime crude, S. E., \$8.67@8.80; prime crude, Valley, nom.; prime crude, Texas, nom.

Vaney, Holis, prime crude, Fexas, Holis.—
Closing prices, Thursday, March 2, 1916.—
Spot, \$9.92@10.50; March, \$9.94@9.95; April, \$10.01@10.05; May, \$9.98@10; June, \$9.90@
9.95; July, \$9.93@9.95; August, \$9.95@9.96; September, \$9.96@9.87; October, \$9.04@9.05.
Futures closed 8 to 23 advance, Sales were:
March, 2.400, \$9.96@9.86; April, 200, \$10; May, 2,900, \$10@9.82; July, 5,900, \$9.94@ 9.77; August 3,900, \$9.96@9.77; September, 9.77; August 3,900, \$9.30(9.71; September, 2,000, \$9.86(@9.75; October, \$1,000, \$9.95(@9. Total sales, 18,300. Good off, \$9.600(210; off, \$9.40(@9.98; reddish off, \$9.35(@9.98; winter, \$10; summer, \$10; prime crude, S. E., \$8.67(@

THE PICARD-LAW COMPANY

Expert Cotton Seed Products Chemists

Magnificently-equipped laboratories covering 5,500 square feet of floor space. Six highly-educated experienced chemists in analytical department.

Also specialists in the analysis of all GREASES, PACKING HOUSE PRODUCTS, FERTILIZERS, Fuel, lubricating oils and boiler waters.

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ATLANTA, GA.

WILMINGTON, N. C.

FREIGHT RATES FOR OIL MILLS.

The following communication to oil millers in the Georgia Association calls attention to an important matter involving freight charges on shipments of cottonseed products: Gentlemen:

Believing it will prove valuable information to you, I take pleasure in advising that under late ruling of the Railroad Commission of Georgia, which is now identical with requirements of the Interstate Commerce Commission, railroads are permitted to collect freight charges based on the junction point via which shipments move, if routing is in-serted in the bill of lading, although the rate might be much lower on some other junction.

As a general proposition you have the privilege of routing meal, hulls and linter shipments and can direct them via the cheapest route, but as to shipments of cottonseed it is, of course, impracticable for you to it is, of course, impracticable for you to handle the routing except in certain cases of unusual movement where you are requested

to name rates in advance. Therefore, from now on, I suggest that you give the following shipping instructions to your seed agents in each and every case:

When on a local station on a line reaching your mill point on its own rails, route via

that line. When from a junction, or point, on a line reaching your mill point with its own rails, route via that line.

When from a junction, or competitive point, or local station on a line that does not When

reach your mill point with its own rails, leave the routing column entirely blank.

In the latter event, it is then incumbent upon the initial line to send the shipment via the cheapest junction point.

Your truly, S. LINTHICUM, Chairman, Traffic Committee. 4

FORMER COTTON OIL LEADER DEAD.

George Austin Morrison, former president of the American Cotton Oil Company, died last Saturday at his home, 151 Central Park West, New York City.

He was connected with the directorates of several large corporations. He was a member of the board of trustees and a member of the finance committee of the New York Life Insurance Company, a member of the board of

trustees of the Greenwich Savings Bank and a director of the Terminal Warehouse Company, the Atlas Portland Cement Company and the American Cotton Oil Company, of which latter he formerly was president.

Born in Fordoun, Scotland, Mr. Morrison was in his eighty-fourth year. He was educated in schools at Aberdeen and afterward entered the dry goods firm of his uncle, George Lyall, in Aberdeen. He went to London in 1852 and became connected with the firm of Groucock, Copestake, Moore & Co. In 1856 he came to the United States and joined Coughran & Co., a New York mercantile house, in which he became a partner in 1865. Mr. Morrison founded the wholesale dry goods firm of Morrison, Herriman & Co. in 1869, and retired from business when the firm dissolved partnership in 1889.

After his retirement he became a director of the Northern Pacific Railroad, the Third National Bank and the Hudson River Bank. He also was at one time vice president of the Washington Trust Company and was president commissionary of the Holland-American Cotton Oil Company.

ATLANTA COMMERCIAL EXCHANGE.

The Atlanta Commercial Exchange, organized to establish a channel for trading in various products, including cotton oil, provisions, etc., has been completed under the most encouraging conditions. The cotton oil trade takes a prominent part in the organization, numbering the president and other leading officers and directors among its own members. The officers are as follows: E. P. Mc-Burney, president; Clyde L. King, first vicepresident; W. L. Fain, second vice-president; A. P. Coles, third vice-president; F. E. Taylor, secretary; H. E. Watkins, treasurer. Directors: T. J. Brooke, Clyde L. King, J. R. Ellis, Jr., Robert A. Smythe, Geo. C. Spier, Lee Ashcraft, F. W. McKee, E. P. McBurney, Jos. Gregg, S. A. Carter, Frank M. Inman, J. H. Taylor, William Butler, E. C. Ponder and P. R. Lamar.

The Procter & Gamble Co.

COTTONSEED OIL

Boreas, Prime Winter Yellow Yenus, Prime Summer White ersey Butter Oil Aurora, Prime Summer Yellow

Refineries: (Worydale, O. Port Ivory, N. Y. Kansas City, Kan. Macon, Ga.

Puritan, Winter Pressed Salad Oil White Clover Cooking Oil Marigold Cooking Oil Sterling, Prime Summer Yellow

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COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending March 2, 1916, and for the period since September 1, 1915, were:

period since September 1	, 1915, wer	e:
	Week	
	ending	Since
	Mar. 2	Sept. 1,
	1916.	1915.
From New York-	Bbls.	Bbls.
Africa	340	3,926
Algiers, Algeria		1,310
Algoa Bay, Cape Colony.		24
Auckland, N. Z		238
Australia	224	1,331
Australia		796
Barranquilla, Colombia .		4
Bergen, Norway		2,700 452
Bermuda Bordeaux, France	_	1,155
Brazil	157	1,383
Buenaventura, Colombia		29
Buenos Aires, A. K.		1,010
Calcutta, India		14
Calcutta, India	1	5 148
Cape Town, Africa		561
Cartagena, Colombia	_	7
Central America	29	371
Cotto France	_	900
Christiania, Norway		200
Colon, Panama		1,246
Conorbagon Donmark		95 14,900
Cristobal, Panama	=	38
Cuba	579	3,419
Curacao, Leeward Islands	s —	14
Demerara, Br. Guiana		258
Genoa, Italy Georgetown, Br. Guiana.	1,000	9,613
Georgetown, Br. Guiana.		47 850
Glasgow, Scotland Guatemala, C. A		3
Halifax, N. S Havana, Cuba Havre, France Hull, England	_	30
Havana, Cuba	–	548
Havre, France		9,155
Hull, England		100
Kingston, W. I		790 143
Kobe, Japan		5
La Guaira, Venezuela La Pallice, France Liverpool, England	_	60
Liverpool, England	750	5,825
London, England	3,143	21,735
Lyttleton, N. Z. Macoris, S. D. Manchester, England Marseilles, France Matanzas, W. I. Melbourg, Australia	–	15
Macoris, S. D.	4.500	0.700
Manchester, England	1 100	9,700 37,966
Matanzas W. I.	,100	126
Melbourne, Australia	-	85
Mexico	1	577
Mexico Monte Cristi, San Dom. Montevideo, Uruguay Naples, Italy Naggan, Bahamas		436
Montevideo, Uruguay		5,041
Naples, Italy		375
Nine Cube		57
Oran, Algeria		3,200
Para, Brazil		24
Nassau, Bahamas Nipe, Cuba Oran, Algeria Para, Brazil Paramaribo, Dutch Guian	18	183
rernambuco, brazu		214
Piraeus, Greece Port au Prince, W. I		1,345
Port au Prince, W. I		3

Port Barrios, C. A	-	22	From Philadelphia—		
Port Limon, C. R	named a	145	Glasgow, Scotland	-	229
Port Maria, W. I	_	17	Liverpool, England	_	98
Port of Spain, W. I	-	28	m		
Progreso, Mexico	_	81	Total		327
Puerto, Mexico	_	47	From Norfolk and Newport		
Puerto Plata, S. D	_	89	News-		
Rio de Janeiro, Brazil		214	Glasgow, Scotland	_	2,744
Rotterdam, Holland	-	50,577	Liverpool, England		979
St. Johns, N. F	_	122	London, England		975
St. Thomas, W. I	_	495 293			
San Domingo, S. D	21	935	Total	_	4,698
Santiago, Cuba		429	From Mobile-		
Santos, Brazil		1.245	Buenos Aires, A. R	-	3,290
South American ports	201	17,845	Rosario, A. R	_	150
Sydney, Australia	201	101			
Tampico, Mexico	_	65	Total	_	3,440
Trinidad, Island of	_	326	From Detroit-		
Valparaiso, Chile	-	1,170	Canada	-	32,982
Vera Cruz, México	_	293			02,002
West Indies	171	4,384	Total	_	32,982
Trobe Indies	***	1,001	From Buffalo-		02,002
Total12	2.217	223,757	Canada		732
From New Orleans-	,	220,101	Canada	-	102
Bocas del Toro, Panama		100	Total		732
Christiania, Norway		34,165			102
Copenhagen, Denmark	_	2,000	From all other ports-		
Frontera, Mexico	_	329	Mexico	3	3
Genoa, Italy	_	25	Tr-4-1	3	3
Glasgow, Scotland		1,188	Total	9	3
Gothenberg, Sweden		14,750	Week	Since	Same
Havana, Cuba		1,600	ending	Sept. 1,	period,
Havre, France	_	600	Mar. 2.	1915.	1914.
Liverpool, England	-	3,550	Recapitulation— Bbls.	Bbls.	Bbls.
Manchester, England	_	250	From New York12,217	223,757	298.508
Marseilles, France	_	2,399	From New Orleans 100	65,494	48,871
Progreso, Mexico	_	306	From Galveston 100	2,174	3,401
Rotterdam, Holland	-	3,000	From Baltimore	980	3,508
Santiago, Cuba	100	100	From Philadelphia	327	6,333
Tampico, Mexico	-	200	From Savannah	_	10,536
Vera Cruz, Mexico	-	932	From Norfolk and		
			Newport News	4,698	18,089
Total	100	65,494	From Boston	2	12
From Galveston-			From San Francisco	176	94
Havana, Cuba	100	515	From Mobile	3.440	1.900
Vera Cruz, Mexico		1,659	From Detroit	32,982	24,317
			From Buffalo	732	4,664
Total	100	2,174	From other ports 3	3	1
From Baltimore-					
Glasgow, Scotland	-	872	Total12,420	334,765	420,234
Liverpool, England	_	108		,	,
			Do you want a good positi	on? Loo	k for it
Total	_	980	on page 48.		
			• •		

HARDENED EDIBLE OILS

VEGETABLE OILS OF ALL KINDS

Oils Hardened to Order

The American Oil Treating and Hardening Co.

CINCINNATI, OHIO, U.S. A.

SOUTH AMERICAN MEAT PACKING.

One of the most active South American meat packing concerns which has entered the United States market is the Compania Sansinena de Carnes Congeladas, who control two plants in the province of Buenos Aires, Argentina. They have a killing capacity of 1,000 cattle and 8,000 sheep daily at Negra, and 200 cattle and 3,000 sheep daily at the Bahia Blanca plant. In addition to this they operate the Frigorifica Uruguaya at Montevideo, Uruguay, with a killing capacity of 700 cattle and 4,000 sheep daily.

Their London manager is W. Dyson Barnitt, who conducts all foreign business. Miles A. Pasman, who is a director of this concern, is probably one of the best known men in Argentina. He is owner of a very large estancia and is president of the Bristol Hotel at Mar Del Plata and chairman of the local

board of the Agricultural Estates of Bovril.

The recent annual report of the company shows they were enabled to pay a 10 per cent. dividend on the earnings. The president of the Cia Sansinena is Alfredo Tornquist, of the banking firm of Ernesto Tornquist & Company, Buenos Aires. The Sansinena company was largely instrumental in introducing chilled and frozen meat in the United States, and has at present some of the largest contracts that have ever been made with foreign governments.

Their interests in New York are taken care of by their American and Canadian representative, A. H. Benjamin, who has been identified with the trade here ever since the reduction of the tariff, and who has built up a big business for his concern.

A new departure is being made in connection with their by-products. They are

importing hides for local tanners. These went to Europe before the war. The first shipment of 5,000 arrived recently and gave great satisfaction for take-off and quality.

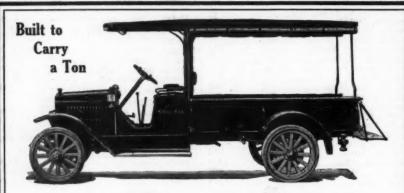
LOOKING FOR ALL THERE WAS.

One evening a little boy entered a meat shop and handed the clerk a note which read: "I am a poor woman and have no money. My children and I are starving. Won't you give us something to eat?"

The kind-hearted clerk filled a large basket with meat and vegetables and gave it to the boy, who quickly departed.

In a few minutes he again entered the store

"What's the trouble now?" said the clerk.
"Mama sent me back to get the trading stamps!"



YOUR CHOICE

JUST the size and style of truck for the provisioner in handling local trade.

This new KisselKar "Tonner," with its most approved type of worm drive rear axle, is a sensational value at \$1250.

Chassis Price \$1250

TRUCKS

Send for portfolio with 500 illustrations of KisselKar Trucks in service.

There are four larger sizes if you prefer them. Your haulage requirements met—whatever they are.

Ask us to give you details.

KISSEL MOTOR CAR CO.

550 KISSEL AVENUE, HARTFORD, WISCONSIN, U. S. A.

Wyandolle Cleaner and Cleanser

is truly an unusual cleaning product

Unusual because it satisfies a demand that former washing products failed to satisfy.

Unusual because it is powerful to cleanse, but powerless to do harm.

Unusual because it freshens and purifies as well as cleans.

Unusual because it heightens cleaning efficiency, without increasing, and oftentimes decreasing, cleaning costs.

Unusual because it provides that quality of sanitary cleanliness without which no meat retailer or meat packer can afford to conduct his business.

And further proof that Wyandotte Sanitary Cleaner and Cleanser is an unusual cleaning product lies in the fact that the hundreds of meat packers and meat retailers, who are numbered among its users, are faith-

Indian in Circle ful in their allegi-



Ask your regular supply man to ship you a barrel ry Package or keg.

The J.B. Ford Co., Mnfrs. WYANDOTTE, - MICH.

This Cleaner has been awarded the highest prize wherever exhibited

IT CLEANS CLEAN

THE WEEK'S CLOSING MARKETS

FRIDAY'S GENERAL MARKETS.

Lard in New York.

New York, March 3.-Market steady. Western steam, \$10.75 nom.; Middle West, \$10.55@10.65; city steam, 10%@101/2c. nom.; refined Continent, \$11.30; South American, \$11.40; Brazil, kegs, \$12.40; compound, 103/4@11c., nom.

Marseilles Oils.

Marseilles, March 3.-Copra fabrique, 174 fr.; copra edible, - fr.; peanut fabrique, 144 fr.; copra edible, - fr.

Liverpool Produce Market.

Liverpool, March 3 .- (By Cable) .- Beef, extra India mess, 147s. 6d.; pork, prime mess, 120s.; shoulders, square, 66s.; New York. 67s.; pienie, 60s.; hams, long, 78s.; American cut, 79s. Bacon, Cumberland cut, 71s.; long clear, 73s.; short backs, 71s. 6d.; bellies, clear, 85s. Lard, spot prime, 58s. 3d.; American refined, 28-lb. boxes, 60s. 6d.; May, 60s. 3d. Lard (Hamburg), nom. Tallow, prime city, 52s.; New York City special, 53s. Cheese, Canadian finest white, new, 97s. Tallow, Austrian (at London), 48s. 6d. -0

FRIDAY'S CLOSINGS. Provisions.

The market was very firm, with moderate hog receipts and continued demand for product.

Oleo Stearine.

The market was very firm but quiet. Oleo is quoted at 10 %c.

Tallow.

Prices show persistent firmness and offerings are light. City is quoted at 81/4c. and special at 91/4c.

Cottonseed Cil.

Trade was active, with new high levels made. Good demand continues and buying by consuming interests is persistent.

Market closed 2 points lower to 6 points higher. Sales, 14,200 bbls. Spot oil, \$9.93 bid. Crude. Southeast, \$8.80@8.93. Closing quotations on futures: March, \$9,96@9.99; April, \$10@10.07; May, \$9.96@9.98; June, \$9.96@10.05; July, \$9.95@9.96; August, \$9.96 @ 9.98; September, \$9.92@ 9.94; October, \$9.04 @ 9.06; good off oil, \$9.60@10; off oil, \$9.40@ 10; red off oil, \$9.40@10; winter oil, \$10.25@ 10.50; summer white oil, \$10@10.50.

-FRIDAY'S LIVESTOCK MARKETS.

Chicago, March 3 .- Hog market slow and steady. Bulk of prices, \$8.90@9.05; light, \$8.60@9.05; mixed, \$8.70@9.10; heavy, \$8.60 88.00(69.05; mixed, \$8.70(@9.10; neavy, \$8.00 (@9.05; rough heavy, \$8.60(@8.75; Yorkers, \$8.80(@8.90; pigs, \$7.25@8.30; cattle, steady; heeves, \$7.25@9.70; cows and heifers, \$3.45@8.45; Texas steers, \$6.90@7.80. Western, 8.45; Texas steers, \$6.90@7.80. W 87.10@8.25. Sheep market, strong; native, \$7.90@8.35; yearlings, \$8.90@10.25; lambs, \$9.25@11.00; Western, \$9.50@11.35.

Kansas City, March 3.-Hogs higher, at \$8.40@9.00.

Omaha, Mar. 3.—Hogs steady, at \$8@8.75. Buffalo, March 3.—Hogs steady; on sale. 4.800, at \$9.55@9.60.

St. Joseph, March 3.-Hogs strong, at \$8.45 Sioux City, March 3.-Hogs strong, at

Louisville, March 3.-Hogs higher, at \$8.35

St. Louis, March 3.-Hogs higher, at \$8.80

Purchases of livestock by packers at principal cen ters for the week ending Saturday, February 26, 1916, are reported as follows:

Chica	go.		
	Cattle.	Hogs.	Sheep.
Armour & Co	8,682 7,177 5,775	35,700 14,000 8,800	17,830 19,292 7,635
S. & S. Co	4,534	13,000	9,230
Libby, McNeill & Libby	1,399		
Anglo-Amer. Provision Co.,	715	9,400	

Boyd, Lunham & Co., 7,700 hogs; Western Packing & Provision Co., 12,700 hogs; Roberts & Oake, 7,100 hogs; Independent Packing Co., 11,500 hogs; Miller & Hart, 3,900 hogs; Brennan Packing Co., 6,800 hogs; others, 7,600 hogs.

Kansas City.

	Cattle.	Hogs.	Sheep
Armour & Co	2,696	9.872	3,44
Fowler Packing Co			1,700
S. & S. Co		6.784	4,640
Swift & Co	3,231	7,751	7,003
Cudahy Packing Co	2,308	3,541	3,97
Morris & Co		10,196	5,07
Others		1.059	93
* 1 11 11 6 0 470		Indonesiant	Dook

John Morrell & Co., 152 cattle; Independent Packing Co., 329 cattle; United Dressed Beef Co., 194 cattle; Stephenson & Graybill, 2,483 hogs; Kingan Packing Co., 2,257 hogs; I. Meyer, 196 cattle; S. Kraus, 40 cattle; Schwartz, Bolen & Co., 2,171 cattle; Wolf Packing Co., 54 cattle; J. Stern & Sons, 132 cattle; New York Butchers Dressed Meat Co., 101 cattle; M. Rice, 13 cattle and 4,815 hogs; Heil Packing Co., 396 hogs; Blount, 2,461 hogs.

	Cattle.	Hogs.	Sheeb.
Morris & Co	2,925	12,760	3,462
Swift & Co	4.280	16,975	10,074
Cudaby Packing Co	3,551	16,405	7,696
Armour & Co	4,204	18,537	16,194
Swartz & Co		3,191	
J. W. Marphy		16,498	

Tincoln Packing Co., 108 cattle; John Morrell & Co., 147 cattle; South Omaha Packing Co., 2 cattle; Roth Packing Co., 507 hogs; Kohrs Packing Co., 166 hogs.

St. Louis.

	Cattle.	Hogs.	Sheep.
Morris & Co	2.231	4.927	2,178
Swift & Co	2,452	4.511	1,922
Armour & Co	1,735	4.379	2,720
East Side Packing Co	189	1.724	
St. Louis Dressed Beef Co.	410		
Independent Packing C	788		30
Heil Packing Co	1	76	
J. H. Belz Provision Co		608	
Carondelet Packing Co	10	350	15
Sartorius Provision Co		596	
Others	544	25,432	374

Sioux City.

	1 19 8 2 Ber.	Hogs.	Sheep
Cudahy Packing Co	1.584	5 966	
Armour & Co	. 1957	12.361	
Swift & Co	. 91	5 625	
Morris & Co		1.003	
Others	. 10,506	1.167	

Others 10,506 1,167

Statter & Co., 72 cattle; Parker, Webb & Co., 3,076 hogs; T. M. Sinclair & Co. 440 hogs; Pittsburgh Packing & Provision Co., 500 hogs; Roth Packing Co., 250 hogs; Hammond. Standish & Co. 4,042 hogs; Cleveland Provision Co., 630 hogs; John Morrell & Co., 2 cattle: Agar Packing Co., 206 hogs; Western Packing & Provision Co., 403 hogs; Sacks Bros. Packing Co., 46 cattle; The Layton Co., 1,642 hogs; Dubuque Packing Co., 250 hogs; Kingan Packing Co., 196 hogs; Des Moines Packing Co., 54 cattle; Roberts & Oake, 1,689 hogs; J. E. Decker & Sons, 1,782 hogs; St. Louis Independent Packing Co., 1308 hogs; Krey Packing Co., 357 hogs; R. Hurni Packing Co., 266 cattle; Roberts & Oake, 1,689 hogs; J. Hurni Packing Co., 266 cattle; Roberts & Oake, 1,689 hogs.

-0 FOREIGN COMMERCIAL EXCHANGE.

New York, March 3.—Foreign commercial exchange rates, as far as quoted, are:

London	
Bankers' 60 days	4.72%
Cable transfers	4.7618
Demand sterling	4.76%
Commercial, 60 days	4.7616
Commercial, 90 days	4.69%@4.69%
l'aris-	
Commercial, 90 days	No quotations.
Commercial, 60 days	No quotations.
Commercial, sight	5.89
Bankers' cables	5.8716
Bankers' checks	5.8814
Berlin-	
Commercial, sight	No quotations.
Bankers' sight	
Cable transfers	
Antwerp—	
Commercial, 60 days	No quotations.
Bankers' sight	No quotations.
Bankers' cables	No quotations.
Amsterdam-	
Commercial, sight	
Bankers' sight	421/2

RECEIPTS AT CENTERS

			•
SATURDAY, FEBI	RUARY	26, 1916.	
	Cattle.	Hogs.	Sheep.
Chicago	200	13,000	1,000
Kansas City	100	500	-,000
Omaha	100	7,000	2,800
St. Louis		7,000	-,
St. Joseph	100	3,000	600
Sloux City		3,000	
St. Paul	300	1,500	
Oklahoma City		1,600	
Fort Worth	300	1.000	150
Milwaukee		1.537	
Denver	100	300	1.000
Louisville	50	1.508	
Detroit		500	
Cudahy		600	
Wichita		977	
Indianapolis	100	2.000	
Pittsburgh		1.500	300
Cincinnati	100	1,300	100
Buffalo	200	2,500	800
Cleveland	80	2,000	1,200
New York	310	1,275	900
Toronto, Canada	128	42	
MONDAY, FEBR	UARY :	28, 1916.	
Chicago	18,000	56,000	18,000

Toronto, Canada 1	28 42
MONDAY, FEBRUAR	Y 28, 1916.
Chicago 18.0	00 56,000 18,000
Kansas City 13,6	
Omaha 6.4	
St. Louis 3.7	
St. Joseph 2.2	
Sioux City 3,8	
St. Paul 2,7	00 18,000 2,600
	000 1.800 500
Fort Worth 1.8	000 4,000 500
Milwaukee	830 250
Denver 1,5	
Louisville 1,2	000 5,000 150
Detroit	1,200
Cudahy	1,200
Wichita	146
Indianapolis 5	000 4.000
Pittsburgh 1.8	00 4,500 1.300
	000 4,197 400
Buffalo 2,6	00 12,000 8,400
	6,000 400
	48 7.970 3.030
Toronto, Canada 2,1	83 118 163
TUESDAY, FEBRUAL	RY 29, 1916.
	000 19,000 14,000
Kansas City 8.7	00 15,000 11,000
	00 16,000 13,000

Buffalo	2,800	12,000	8,400
Cleveland	2,400	6,000	400
New York	2.848	7.970	3,030
Toronto, Canada	2,183	118	163
TUESDAY, FEBR	UARY	29, 1916.	
Chicago	5,000	19,000	14.000
Kansas City	8,700	15,000	11,000
Omaha	6,800	16,000	13,000
St. Louis	2,800	10,000	3.500
St. Joseph	2.500	9.500	4.000
Sieux City	1,200	5,000	4,
St. Paul	2,000	9.100	100
Oklahoma City	500	3.000	
Fort Worth	2,200	4,000	
Milwaukee	700	2,522	
Penver	100	3,500	
Louisville	200	850	50
Detroit		1.400	
Cudahy		2.500	
Wichita		4.569	
Indianapolis	1,000	5.000	
Pittsburgh		1,500	600
Cincinnati	400	3,893	500
Buffalo	200	5,000	4.000
Cleveland	200	1.000	1,200
New York	1.028	4,160	2,217
Toronto, Canada	616	340	23
WEDNESDAY, M	IARCH	1, 1916.	
Chicago	13,000	37,000	16.000
Kansas City	5,000	13,000	3,000
Omaha	0 500	25 000	4 800

VEDNESDAY.	MARCH	1, 1916.	
	13,000	37,000	16,000
		13,000	3,000
		17.000	4,500
	3,300	15,000	2,700
	1,500	6,000	2.000
	1.500	7.000	
			1.000
'ity	700	3,000	34000
	2.200		1.000
	100	7.868	.,
	700	400	400
	150	2,600	50
		4.500	
		800	
		2.362	
		6.000	650
			500
	700		100
			4.000
			3,000
	1.424		3,281
			106
	City	13,000 y 5,000 0,500 3,300 1,500 2,000 1,500 2,000 1,0	y 5,000 13,000 6,500 17,000 3,300 15,000 1,500 7,000 1,500 7,000 2,000 4,000 1000 7,000 1000 7,000 1000 7,000 1000 7,000 1000 7,000 1000 400 1000 4,500 1000 2,362 1,100 6,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000 1,000

New York	1,424	9,362	3,281
Toronto, Canada	743	1,432	106
THURSDAY, MA	RCH 2.	1916.	
Chicago	4,000	28,000	12,000
Kansas City	2,000	7.000	3,000
Omaha	1.300	11.600	7.300
St. Louis	2,300	12,500	1.500
St. Joseph	1.800	9.000	1.000
Sioux City	1,000	5,000	-,
St. Paul		6,450	
Oklahoma City	700	13,000	
Fort Worth	1.800	3,300	
Milwaukee		1.856	
Louisville		2,400	
Detroit		3,500	
Cudahy		500	
Wiebita		2.293	
Indianapolis		6,000	
Cincinnati	400	4.145	100
Buffalo	100	2,500	3,400
Cleveland		2,000	
New York	1,013	1,807	2,256
FRIDAY, MAR	CH 3.	1916.	
Chiann	9.000	00 000	0.000

FRIDAY, MAR	CH 3,	1916.	
Chicago	2,000	22,000	
Kansas City	600	3.000	
Omaha	1,100	7.700	
St. Louis	1.200	8,000	
St. Joseph	200	4.000	
Sioux City	800.	6,000	
Fort Worth	1.500	3,000	-
St. Paul	2,200	9,300	
Oklahoma City	400	9.40in	

300

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES .- A normal week's busi-PACKER HIDES.—A normal week's business was put through at steady prices. Slightly shaded rates were accepted on some of the trades effected owing to the poorer quality of hides involved. Heavy native steers moved at a variety of prices. A line of 10,000 December kill moved at 23c. About 5000 January kill moved at 23c. and 2. 5,000 January kill moved at 22%c. and 2,000 late January take-off went at 22½c. About 5,000 November, December and January ary extreme light native steers sold at 22c. f. o. b. St. Louis. A bid of 231/4c. was refused for a car of November native steers and 23½c. was firmly demanded. Similar salting of extreme light native steers as sold above but from other killing points is available at 22½c. Heavy Texas steers did not sell this week. Very few of this class of cattle is being slaughtered as this is not the season of Texas steers were at 20c. Nothing is now offered at under 20½c. Underweight Texas steers are available at 21 to 21½c. Inside steers are available at 21 to 21½c. Inside rate was the last paid. Most sellers ask the outside figure. Butt branded steers sold at 19¾c. in connection with Colorados at the same figure. About 6,000 February kill was involved in this transaction. A bid at 19¾c. was made to two killers for February takeoff and declined and another packer refused 20c. for January production. The February hides are held at 20c. and Januarys at 20½c. Some November, December butts are held at 21c. Plenty of butts are coming forward in the slaughter at present, this being the sea-son of the year for increased slaughter of this class of cattle. Colorado steers brought 19%c. in connection with butts. About 3,500 February hides were involved in the trading. Unsold killers are taking 20c. for their February Colorado steers. Kill of this class of Unsold Killers are taking 20c. for their representative theory Colorado steers. Kill of this class of stock is limited throughout the winter season. Branded cows were not moved this week. Unsold stocks are limited. Last trades were at 21c. Some killers place a price of 21½c. on their stocks. Heavy native steers went at 21½c. for a car of February hides. Former business in January stock was at 21½c. These prices are considered the marfor further business. Only February hides are available for sale, practically all the native cows brought 22c. for 16,000 December take-off. One packer did the business. An inquiry was around for a line of January An inquiry was around for a line of January hides and 21% c. would have been paid so one packer said, but 22c. was firmly asked in quarters where the stock was available. There are persistent rumors going around the market from time to time that 21½c. has been accepted for a line of February hides, but close investication foils to reveal a conbut close investigation fails to reveal a confirmation. Native bulls are quiet and quoted nominally at 19c. for business. Available stocks are moderate. Branded bulls are quiet and range nominally at 16½ to 17c. as to seller and salting point. Unsold stocks are ler and salting point.

Later—Packer market steady. Two cars of January butt brands brought 201/4c. Sellers are holding firm on all lines owing to increasing difficulties in South American shipping and insurance.

COUNTRY HIDES.—Good sized movement was noted throughout the period. Tanners were busy cleaning up the remaining offerings of earlier hides and prices paid were on a steady plane considering the quality. Heavy steers did not sell locally, but two cars of Minneapolis heavy steers in current quality moved at 18c. delivered basis here. This is considered nominal market on further business. As high as 19c. is asked for all No. This is considered nominal market on further business. As high as 19c. is asked for all No. 1 heavy steers in collection running back to late fall. Heavy cows moved at 18c. delivered a nearby freight point embracing two cars of hides running largely to ones. Current grubby heavy cows recently sold at low as 17c. and this is considered buyers ideas for further business. Most holders though do not care to shade rates that low. Unsold stocks of heavy cows are moderate, as movement lately has reduced them materially. Buffs sold at 18c. for 3,000 good hides running at least three quarters firsts. A car ning at least three quarters firsts. A car of all number one buffs later moved at 18c. of all number one buffs later moved at 18c. and a car from a country point sold at 17c. f. o. b. or 17½c. Chicago basis. Buffs were included with sales of 25 and 45-lb. up hides at various rates. Minneapolis reported movement in 5,000 45 lb. and up hides at 17½c. Chicago basis. Three cars of Iowa 25 lb. up hides sold at 17½c. delivered basis and a car of Minnesota 25 lb. up hides brought 17¾c. delivered basis. Other sales were said to have been effected in a range of 17¼@17¾c. delivered basis as to quality. Ohio and simhave been enected in a range of 17% @17%. delivered basis as to quality. Ohio and similar sections quoted buffs and heavy cows at 18c. with some sales at 17% c. recently and extremes at 19½ @ 20c. f. o. b. Extremes sold at 19½ c. for one car of good hides. Another trade of 2,000 was effected at 19c. for moderately good stock, and 18½ c. was paid for a rately good stock, and 18½ c. was paid for a erately good stock and 18½c. was paid for a car of current grubby quality. Some dealers still demand up to 20c. for the best stock, sales having been effected at that rate within the past two weeks. The grubby lots find but few buyers and operators look for values to recede probably to the buff basis when the stock is of poorest quality. Branded cows were not reported moved. These are valued were not reported moved. These are valued at 16c. flat for business; some better than country stock sold recently at 16½@17c. Country packer branded hides are quoted at Country packer branded hides are quoted at 18@19½c. lately paid as to varieties, with the outside for Chicago small packer first salted quality. Bulls were not moved. These are nominally quoted at 16c. selected. Buyers views generally are at 15½c. Some call was noted recently from Newark buyers for No. 1 heavy stock suitable for whole hide tannage, but this call has vanished. Country packer bulls are quoted at 18@19c. asked and last paid. Outside recently paid for some choice Ohio first salted kinds. Kipskins were not moved. These are very poor in quality. A recent bid of 22c. for first salted city stock was withdrawn and the stock is now available at that figure without interesting buyers. Country stock quoted at 20c.; packer skins last sold at 24c. Asking rates on further business 24@25c. as to seller. Later—Market firmer, although no recent

Later-Market firmer, although no recent des are reported. Buyers are still active ales are reported. Buyers are still active at country points paying 17½c. to 17¾c. delivered. Minneapolis extremes 19¾c. and 20c. asked and for buffs 17¾c. is asked. CALFSKINS sold at a new rate of 27c. for a

car of first salted local city skins. Prior business was at 26½c. Most collectors are booked ahead and are not pressing further offerings on the market. Outside city skins sold at 25c. for a car of Chicago collection. Other markets quoted up to 26c. for their skins as to varieties. Country calfskins are quiet at 23½ to 24c. last paid. Packer skins are also quiet. Last sales of January-February kill were at 28c. Some packers are now offering their March production at 30c. The slaughter of calves is picking up well now, being at least thirty per cent. in excess of last year at this time. Operators say though that the big runs of skins soon to be noted will be eagerly accepted as fast as available at steady to strong rates, owing to scarcity of domestic and foreign skins and good demand for leather. Deacons are quiet and quoted at \$1.45 to \$1.55 asked; light calf at \$1.65 to \$1.75 as to qualities.

and quoted at \$1.45 to \$1.55 asked, fight can at \$1.65 to \$1.75 as to qualities.

Later—Calfskins are firm. Packers ask \$2.46 for current sheepskins and lambskins.

Pacific Coast 14 lb. skins offered at \$2.23.

HORSE HIDES sold at \$5.85 for one car of

HORSE HIDES sold at \$5.85 for one car of mixed city and country hides. Three cars of country collection sold here at \$5.75 and Minneapolis reported sales of 2,000 stock there at \$5.75 Chicago basis. City hides are held at \$6.00 to \$6.25. Unsold stocks are moderate. Seconds are quoted at the usual \$1.00 reduction with ponies and glues out at \$2.50 to \$3.00 and colt skins at \$1.00 to \$1.50 as to lots.

HOGSKINS are selling well at 60 to 70c. for the country run of skins with the rejects at half rates. No. 1 local big packer pigskin strips are quiet at 10½ to 11_{0°} asked. Last sales were within this range. No. 2's quoted at 9½ to 10c. and No. 3's at 5 to 5½c. SHEEP PELTS.—No trades reported in

SHEEP PELTS.—No trades reported in sheepskins in the packer quality this week. Offerings of current take-off are being placed on the market and up to \$2.50 is asked for local goods while river skins are talked about \$2.40. Some fancy Detroit skins recently sold at \$2.50. Country sheepskins are quoted at \$1.35 to \$2.40 asked and paid as to quality of seasonable uniform lots. Dry western pelts are steady and held at 21 to 23c. as to varieties: outside is generally asked for the best ties; outside is generally asked for the best Montana descriptions.

New York.

PACKER HIDES .- Only one trade in reg-PACKER HIDES.—Only one trade in reg-ular packer hides was reported this week and that was for a car of heavy average February native bulls. These hides brought 18%c., which is the same trading rate for native bulls of January salting. January native steers are nominally quoted at 26c. to 26½c. (Continued on page 34.)

Producers and Consumers

TALLOW AND GREASE

will find it to their interest to communicate with us.

MARCUS STERN CO. Hides and Skins PHILADELPHIA

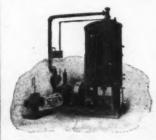
W. P. LANGE

North Side. PITTSBURGH, PA.

Dealer in

City and Country PACKER HIDES

Wool Pullers



Users of inferior, old-fashioned Rendering Systems grumble because their profits are not what they should be. Not so our customers.

The Wannenwetsch System is a guarantee of satisfaction.

C. H. A. WANNENWETSCH & CO. BUFFALO, N. Y.

LIVE STOCK MARKETS

CHICAGO

(Special Letter to The National Provisioner from The National Livestock Commission Co.)

Union Stock Yards, Chicago, March 1. Receipts of cattle a week ago totaled 39,074 head for the first three days, and 47,536 for the week, and for the first three days of this week the supply will figure approximately 37. 500 head. Monday's strong and active market was followed by a well sustained trade on Tuesday, and a 10@15c. advance up to a late hour on Wednesday. Prime, 1,776-lb. steers sold as high as \$9.90, with a few other prime heavy beeves around \$9.50, and a fair sprink-ling of choice steers from \$9@9.25, that ten days ago were selling from \$8.75@9. The bulk of the good to choice cattle sold from \$8.50@8.75, with medium to good grades \$7.75@8.50. The big premium that finished heavy beeves command forecasts, we believe, what can be expected during the spring and early summer months, at which time we confidently believe well fatted cattle will be decidedly scarce and sell at a big premium over the medium kinds. Wednesday's trade closed decidedly weak, the forerunner of a temporary sinking spell in the cattle trade within the week or ten days, due to lent.

With another moderate run of cattle this week the butcher stuff trade is active, and anywhere from 15@25c. higher and back to the high point of a week ago. While we are getting close enough to the lenten period to warrant the expectation of a temporary sinkspell in the near future, aside from this mildly bearish feature we can see nothing but a high butcher-stuff market for some weeks to come.

Our oft-repeated predictions in these col-umns of "nine-cent" hogs have been realized, and we might say sooner than expected, for in our letter of a week ago we quoted the top at \$8.62½, and today the National put "nine-cent" hogs over the scales, with the bulk of our matured hogs selling from \$8.80@8.95 and healthy pigs all the way from \$7.50@8; in fact, some strong-weight pigs sold as high as \$8.25. Receipts are petering out—either that or else the country is getting awfully "bullish," and they surely have had every reason to do so, the terrific slump in the price reason to do so, the terrific slump in the price of corn recently having put the price of that commodity down to a point where farmers with hogs still on hand will buy corn (and old corn if necessary) to feed to a better finish, especially with prospects of high hogs all spring. While we are approaching the lenten period, which may have the effect of breaking (Continued on page 34.)

-0 ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., March 1. A very moderate run of cattle was received this week, there being only 12,500, of which 1,600 were southerns. A fair percentage of the receipts is in the beef steer class, and the prices generally, for all grades, are on a considerably higher basis than a week ago. It siderably higher basis than a week ago. It is difficult to say just what strictly prime beef steers would bring, but the quotation on this class is \$8.75@9.25. Anything higher than these quotations would have to be strictly fancy. The top for the week was made Wednesday, when a string of white-faced steers averaging a little better than 1,200 lbs. brought 9c. The bulk of the sales range from \$7.50@8.50. In butcher cattle, while we are receiving a liberal percentage of the medium kinds, there are quite a few of the better grades arriving. Choice light heifers are selling from \$8.75@9.25, and frequent sales of good heifers are recorded around the \$8.50 heifers are recorded around the \$8.50 k. There is little if any difference between mark. mark. There is little it any difference between the yearling and heifer quotations, although the best yearlings would have to be strictly fancy, indeed, to sell up to \$9.25. Mississippi cattle came in for special attention this week. Fed steers averaging 1,061 brought \$8.25 on Monday, and 675-lb yearlings brought \$8

on Wednesday. Alabama cows also got into the lime-light when a load from that State brought \$7. The canner and cutter trade does not show much change. The grade ranges from \$4.25@4.75. The bulk in this

With receipts amounting to 74,000 hogs for With receipts amounting to 14,000 negs for the week, the market has been extremely active, and is fully 25@35c. higher than a week ago. The quality of the offerings continues to improve. The demand seems to be about equally between the packers and the order buyers, and this condition always results in an active market and prompt clearance. in an active market and prompt clearance. The quotations at the present writing are: Mixed and butchers, \$8.65@8.95; good heavy, \$8.90@8.95; rough, \$8.15@8.35; lights, \$8.70 @8.85; pigs, \$6.25@8.50; bulk, \$8.70@8.90.

Our receipts of sheep amount to 12,500 for the week, a somewhat better run than we have been receiving, but still light. The prices genserally have held steady. Ewes are quoted at \$6.50@8.10; yearlings, \$8@10. Our best lambs are coming from Colorado, and the quotations on them, including all grades, range from \$9@11.25. These quotations, however, hardly indicate the strength of the market for the reason that fancy Colorado lambs will bring 15@25c. over the top figure. On Tuesday, \$11.25 was paid for a band of lambs that could not be called better than good.

KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Feb. 29, 1916. Opening prospects pointed to lower prices on cattle today, but conditions did not bear out the forecast, and sales were called strong, market becoming active, receipts 8,000 head. Sales of beef steers ranged mostly from Sales of beef steers ranged mostly from \$7.75@\$8.75, highest average range since the first of the year. Several strings of good Westerns arrived from Northern Colorado, the best selling at \$8.40@8.50, some plainer and rougher cattle from that district this and rougher cattle from that district this week at \$8.00@8.35. Cows and heifers are selling strong, choice heavy cows at \$6.65@ 7.00 for a little better, fair to good cows \$5.75@6.50, most of the heifers \$7.00@8.00, tops \$8.50. Stocker and feeder trade maintained its phenomenal strength, stock steers selling this week at \$6.75@7.90, and feeders \$7.30@7.90, exceptions above this range, and some common stock steers around \$6.25. Breeding stock is also in exceptional demand, stock cows at \$5.75 and upwards, good stock heifers up to \$7.50, and choice ones at \$8 or more. The impression prevails here that there is a bare spot ahead in the supply of killing cattle, and some further advances are on the program.

of killing cattle, and some rurther advances are on the program.

Hogs sold largely 15c. higher; receipts, 15,000 head. Top was \$8.67½ higher than any hogs sold since February, 1914; bulk of sales \$8.30@\$8.60. Buyers took everything as fast as it arrived this morning, order buyers setting a hot pace for the packers. The feature this week is the large number of hogs bought on orders for Eastern killers, that trade getting 4 900 head vesterday as compared with on orders for Eastern killers, that trade getting 4,200 head yesterday, as compared with 6,000 to local packers, which is a very large percentage for the shipping trade. At that, many orders from Eastern killers went unfilled. Quality of hogs here is very good, and weights average around 200 lbs., showing a tendency to get heavier each week.

Sheep and lambs sold steady today, several lots of lambs at \$11.05, the top, including some weighing 80 to 84 lbs. Medium finished lambs sold at \$10.70@10.90, and some feeding lambs brought \$10.60, highest price ever paid

lambs brought \$10.00, highest price ever paid for that class. Yearlings made \$9.90 and ewes are quotable up to \$8, some bringing that price yesterday, wethers \$8.25 or better.

OMAHA

(Special Letter to The Mational Provisioner.)

(Special Letter to The Mational Froziatoner.)
South Omaha, Neb., Feb. 29, 1916.
Cattle receipts continue liberal, 27,000 head last week, and under the influence of a keen demand from local dressed beef men, shippers and feeder buyers the market continues ac-

tive and the trend of values upward. The advance is all of 75c.@\$1.00, as compared with the low time three weeks ago. February receipts have been 111,000 head, or the heaviest on record for the second month of the year the increase for the two months over the same two months last year amounting to the same two months last year amounting to \$1,000 head. Good to choice 1,200 to 1,450-pound beeves sold today at \$8.30@8.65, fair to good 1,000 to 1,300-pound beeves \$7.90@8.25 and common to fair kinds \$7.00@7.85. Cows and heifers show fully as much advance as beef steers, the rrange of prices being from \$4.50@7.50 and the bulk of the fair to good butcher stock selling around \$6.00@6.60. Veal calves continue strong at \$7.00@10.00 and bulls, stags, etc., somewhat firmer at bulls, stags, etc., somewhat firmer at \$5.25@6.75.

Hog prices are still advancing in the face of record-breaking receipts. Last week there were 86,000 hogs here and the month's supply were 86,000 hogs here and the month supply has been 402,000 head, the heaviest run of hogs in the history of the market. Demand is very broad and the big receipts are moving freely at prices all of 25@30c. higher than a week ago. Heavy and butcher grades command the best prices and the common underweight stuff is hard to sell. There were derweight stuff is hard to sell. There were about 16,000 hogs here today and prices were a dime higher. Tops brought \$8.55, as against \$8.25 last Tuesday and the bulk of the trading was around \$8.25@8.50, as against \$8.00@

sing was around so.2500.000, as against which sale ago.

Sheep and lambs are selling pretty much the same as a week ago. Receipts are moderate, 45,000 head last week and 199,000 head for the month. Demand is broad and trade healthy and strong for practically all grades healthy and strong for practically all grades and weights with quite a little call from feeder buyers for anything good enough to shear. Fat lambs are selling at \$10.50@11.10; yearlings \$8.75@9.75; wethers \$7.50@8.25 and ewes \$7.00@8.00.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending February 26, 1916:

CATTLE.

Chicago	37,145
Kansas City	13,358
Omaha	15,175
East St. Louis	9,979
St. Joseph	4.853
Cudahy	427
Sloux City	2.224
South St. Paul	
	6,109
New York and Jersey City	8,338
Fort Worth	2,937
Philadelphia	2,097
Pittsburgh	725
Denver	1.102
Oklahoma City	1,656
	4,400
Hogs.	
Chicago	147 604
Kansas City	47,009
	45,414
Omaha	62,112
East St. Louis	42,692
St. Joseph	42,794
Cudahy	8,475
Sloux City	7.592
Ottumwa	11,350
Cedar Rapids	18,752
South St. Paul	46,592
New York and Jersey City	34.825
Fort Worth	16,256
Philadelphia	6.632
Pittsburgh	4,500
Denver	13,026
Oklahoma City	15,787
SHEEP.	
Chicago	57,846
Kansas City	27,018
Omaha	36,930
East St. Louis	7.244
St. Joseph	18,595
Cudahy	161
Sioux City	913
South St. Paul	1.022
South St. Paul	21,128
New York and Jersey City	
Fort Worth	1,057
Philadelphia	6,847
Pittsburgh	700
Denver	2,207
Oklahoma City	651

NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO FEBRUARY 28, 1916.

			heep and	1
New York	2,121	3,478	3,785	7,331
Totals	. 8,338 . 8,636	6,042 7,241	21,128 24,997	

from the feller ...

AND REFRIGERATION

PUPUT

NEW CORPORATIONS.

Joliet, Ill.-The C. E. Woodruff Coal & Ice Co. has been incorporated with a capital stock of \$30,000

Electra, Texas.-Jesse Lincoln, E. R. Slater, M. L. Taylor and others have incorporated the Electra Ice Company. Capital stock. \$15,000.

Gadsden, Ala.-The Murphey Transfer, Coal & Ice Company has been incorporated with a capital stock of \$5,000, with Lee Murphey as president, and J. S. Brown as secretary and treasurer. A 20-ton ice plant will be built.

Buffalo, N. Y .- The Booth Cold Storage Company, of Buffalo, Inc., cold storage, warehousing, packing, preserving, ice making, etc., has been incorporated with a capital stock of \$250,000. The incorporators are: T. S. Buckingham, 204 Livingston street; F. H. Butchorn, 764 St. Johns Place, Brooklyn, N. Y., and G. F. Jebbell, 3161 Broadway, New York, N. Y.

ICE NOTES.

Jacksonville, Fla.-An ice plant will be built by Carpenter & O'Brien Lumber Com-

Fayette, Ala.-It is reported an ice and electric light plant will be installed by Thos. H. Robertson.

De Queen, Ark,-Improvements will be made to the plant of the De Queen Ice & Light Company.

Hartselle, Ala .- An ice factory will be established at this point by Henry Kracke, of Guntersville, Ala.

Dickinson, N. D.-The erection of a cold storage plant is contemplated by J. P. Berringer of this place.

Spartanburg, S. C.-The establishment of a ce-operative creamery is being promoted by the chamber of commerce.

Ozona, Texas,-Plans for the installation of ice making machinery and deep-well pump are being made by the Ozona Improvement Com-

Hampden, Me.-The ice house of the American Ice Company, with a capacity of 30,000 tons, has been destroyed by fire which started in the engine room.

Commerce, Okla.-An ice plant with a capacity of 10 tons will be installed by H. Plummer, of Miami, Okla, and E. C. Pierson, of Nowata, Okla.

Jesup. Ga.-An ice and cold storage plant of brick construction, 50x100 feet, with a daily capacity of 20 tons ice and a storage capacity of 100 tons, will be built by the Murage Ice

Williamson, W. Va.—Plans are being pre-pared for the Williamson Light & Ice Company for the erection of an ice manufacturing and cold storage plant and electric light plant. Cost. \$50,000.

St. Petersburg, Fla.-Additional cold stor-St. Fetersourg, Fig.—Additional cold storage warehouses will be built by the Citizens' Ice & Cold Storage Company, and the rawwater system will be installed, changing plant from distilled-water system.

STEAM-JET REFRIGERATION.

By J. C. Bertsch.

By J. C. Bertsch.

[Editor's Note.—The following abstract from a paper by J. C. Bertsch, consulting refrigerating engineer of the Westinghouse Machine Company, of East Pittsburgh, Pa., which was read before the meeting of the American Warehousemen's Association. New York City, December, 1915, gives a description of the Westinghouse-Leblane system of refrigeration by expansion into a vacuum, using only water as the refrigerating fulud. The system is particularly suited to places where safety is the chief consideration. The method is not economical for temperatures lower than 30 degrees F., though the author announces improvements that have produced a temperature of —18.5 degrees F. Based on heat consumption, the author's calculatious show a horsepower per ton equivalent of 0.67 for ammonia and 0.62 for the steam-jet system.—Pure Products.]

In the desire to substitute mechanical re-

In the desire to substitute mechanical refrigeration for the direct use of ice, the dangers attendant with ammonia, carbon-dioxide and sulphur-dioxide sometimes even prohibit their application. Where these dangers must be eliminated and safety is the chief consideration, the question of economy is of minor importance, and any process suitable for obtaining the end in view, even if less economical, is desirable.

The process of steam-jet refrigeration is safe because no chemical is used; ordinary safe because no chemical is used; ordinary water is the sole refrigerating fluid. The use water as a refrigerating agent is old, as demonstrated by the vacuum machines of Leslie, Carre, Windhausen and others. The credit of making use of water as a refriger-ent a commercial success is due to Maurice Leblane, of the Westinghouse Company of France, and the devices for its operation are therefore called the Westinghouse-Leblane re-frigerating apparatus.

This refrigerating process is analogous to that going on in a cooling tower. In both, the liquid to be cooled must be divided into a fine spray for part of it to be rapidly evapo-rated. But instead of evaporating at a rela-tively high temperature and at atmospheric pressure as in the cooling tower, it must be vaporated at low temperatures and solute pressures, or, in other words, under

Again, instead of absorbing the vapor by Again, instead of absorbing the vapor by natural currents of air of varying humidity, which is not dependable, the vapors must be disposed of by force and in predetermined quantities. The substance to be cooled, which may be water, brine or any aqueous solution, is cooled directly within the apparatus without the use of any special cooler or other auxiliaries, and since the cooling is performed by exponenting part of the subperformed by evaporating part of the sub-stance, this process is at the same time one for concentrating liquids or one for cooling and concentrating combined. These features are important to dairies, sugar refineries breweries and chemical works, as they dis-pense with the concentration by heat and perform the cooling and concentration in one operation.

For temperatures above 35 degs. Fahr., as required for watercooling or air-conditioning plants, water only is used as the heat absorber, or "cold carrier," but for all other purposes, where lower temperatures are required, brine is used. The apparatus for circulating the cold brine for cooling rooms, making ice or performing any other secondary cooling is in this process the same as in any other.

The surge tank is an equaliting and stor-

any other.

The surge tank is an equalizing and storage tank into which the return brine from the cooling coils is discharged and from which the evaporator is fed. Since the brine is cooled by evaporating part of its water, it would become more and more concentrated until finally nothing but salt would be left. To prevent this and to automatically keep the brine level, as well as the density and quantity of the brine normal, this tank has a float-regulated make-up water inlet, which float-regulated make-up water inlet, which receives its supply from the coldest water

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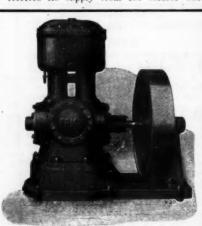
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NEW YORK: Roessler & Hasslacher Chemical Co.; Shipley Construction & Supply Co. NORFOLK: Nottingham & Wrenn Co. OKLAHOMA CITY: O. K. Transfer & Stor. Co. PHILADELPHIA: Henry Bower Chem. Mfg. Co. PITTSBURGH: Penna. Transfer Co. PROVIDENCE: Rhode Island Whse. Co., Edwin Knowles.

Knowless. Race Report Research Research

CO.
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WASHINGTON—Littlefield, Alvord & Co.

HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.

The contents of this tank are

under at mospheric pressure.

There is also a closed vessel containing a There is also a closed vessel containing a vertical cylindrical partition for dividing the interior into separate brine and vapor spaces. Another horizontal partition near the top, which is closed for the vapor space and perforated for the brine space, forms with the top head of the vessel a brine-receiving chamber into which the return brine from the surge tank is sucked by the vacuum maintained in the evaporator.

tained in the evaporator.

tained in the evaporator.

Passing through the perforations, the brine is broken into a fine rain, which falls to the bottom, and, being exposed to the high vacuum, is cooled by the evaporation of a part of its water. The cold brine, kept in cbullition by the high vacuum, accumulates at the bottom of the evaporator, flows into the brine pump and is delivered to the place of secondary cooling. The action of the ejector, which will be explained heretafter, causes the vapor to rise within the annular space formed by the vertical brine cylinder and the shell of the vessel, and discharges it into the condenser. into the condenser.

The usefulness of the evaporator as a con-The usefulness of the evaporator as a con-centrator is in evidence, as by a continuous circulation of the substance to be treated, maintenance of the proper vacuum and feed-ing the surge tank with the circulating sub-stance, any desired concentration and tem-perature can be obtained, as only the water of the aqueous solution is evaporated, and the ingredients in solution remain in the bulk of the substance, unchanged and well preserved, which is not always true of the products concentrated in the old way by heat.

The most important requirement of the brine pump is a stuffing-box that excludes practically all air.

practically all air.

The most important part of the apparatus is the ejector, because it produces the high vacuum required; all other mechanical means tried so far have failed to maintain sufficient vacuum, and the chemical means are beyond commercial application. This ejector consists of two parts, each of which has a different function, namely, the steam nozzles for transforming potential into kinetic energy, and the diffuser for compression the mixture of steam and vapor or reconverting the kinetic into potential energy.

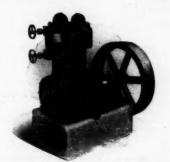
into potential energy.

The pressure of the steam is converted into The pressure of the steam is converted into velocity in the nozzles; the steam, leaving the nozzles at a very high velocity, carries with it the vapors coming from the evaporator, and the mixture of steam and vapor, being of a lower pressure than that existing in the condenser, must be compressed to the latter pressure, and this is done in the diffuser, thereby converting a part of the velocity into pressure.

velocity into pressure.

The fundamental feature of the Leblanc ejector is the application of the De Laval expanding nozzle, such as is used in turbines, which produces an approximately linear jet of steam of a kinetic energy nearly cor-responding to the total drop of pressure, the efficiency being about 95 per cent. In the nozzle no external work is performed, but

FOR WATCH PAGE 48 BARGAINS



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work manifests itself by an enormous in-

crease in velocity.

Leaving the nozzle at such a great velocity, Leaving the nozzle at such a great velocity, the steam creates a high vacuum or suction and carries with it the vapor coming from the evaporator. If this velocity would remain the same until the steam reaches the condenser, then the pressure, and consequently the temperature in the evaporator, would be limited to that in the condenser and the refrievering effect would be small since refrigerating effect would be small, since the temperature in the condenser is from 85

to 100 degs. Fahr.

To obtain the highest efficiency the nozzle areas must be small, but as a certain quantity of steam must be expanded to perform a given amount of refrigeration, the total area required for the passage of the steam is divided into many small norzes. Each of divided into many small nozzles. Each these produces one independent steam jet, the surface of which creates a friction with the vapor from the evaporator and carries the vapor with it. Therefore the more surface produced for a given amount of steam the

greater the refrigerating effect.

A refrigerating effect of about 50 degs.

Fahr. temperature difference can be produced with one ejector; that is to say, if the temperature to be produced is 50 degs. Fahr. below the one in the condenser, one ejector is The condenser temperature is almost solely dependent upon the temperature of the cooling water, and in well-designed condensers is about 5 degs. Fahr. higher than the water circulated. For a greater tempera-ture difference, say one of from 70 to 100 degs. Fahr., two ejectors are required, compressing the vapor in two stages.

However, two ejectors are not economical, and while it is easy to produce temperatures of from zero to 10 degs. Fahr. below zero, the commercial application of the water-vapor refrigerating apparatus is practically limited to such temperatures as can be produced with one ejector. The two-ejector arrangement may be used to advantage where complete safety or some other advantage outweighs with other poorer economy as compared

systems.

Where an abundance of cooling water at pumping heads smaller than the one re-quired for a cooling tower is at hand and the condenser discharge may be wasted, as in all marine installations, a cooling tower is not

required.

Any well-designed cooling tower may be employed, the only difference between its use in this process and for an ordinary refrig-erating plant being in the application of the make-up water. Ordinarily, it is simply added to the condensing-water supply, whereas in this process it is first used to advan-tage as make-up water in the surge tank and also as cooling water in the coil of the air-pump sealing-water cooler, from which it is pumped to the cooling tower with the bulk of the circulating water. The brine, air and water-circulating pumps are all driven by a common shaft, which may be operated by any kind of high-speed prime mover.

The apparatus as a whole offers advan-tages over the old forms of refrigerating apparatus for certain fields of application. It requires practically no foundations, takes less floor space and less buildings than ammonia compression or absorption systems, and in larger units its first cost is less than

than of any other system.

The wear and tear is slow, and consequently repairs are few, as only the prime mover, together with the three pumps, all of which are of the centrifugal type and devoid of wearing surfaces except the bearings,

of wearing surfaces except form the moving machinery.

As no chemicals are used, the cost of re-charging, as well as the loss by leakage and accident, is eliminated. Pressure higher than that of the atmosphere is not produced, therefore there is no danger of explosion, and a less-skilled attendant is required than with

ammonia plants.

For operating the ejector, either exhaust steam or live steam of any pressure can be used, but it must be dry, as water carried with the steam reduces the efficiency of the ejector nozzles. Common salt or calcium chloride may be used for the brine, but the latter is preferable because, being neutral, it does not act on the metals of the apparatus.

Ordinarily, the economy of a refrigerating machine is judged by the horsepower required per ton of refrigeration. This may mean anything between 10 and 100 lbs. of steam per hour, depending upon the prime mover employed. The type of boiler used also has its effect on the real economy. The steam-jet process of refrigeration uses the steam differently from other systems, and a fair comparison can be had only by going back to the source of energy-heat.

For producing very low temperatures with one ejector only, another new process may be mentioned, but details cannot be given at present. This latest process is the author's discovery and consists of a somewhat similar apparatus, operating with a steam ejector and using a chemical that is as harm-

ejector and using a chemical that is as harmless as water, not very expensive, and that condenses at atmospheric pressure.

The experiments carried on so far are promising. With an apparatus limited to 28.5 degs. Fahr., while operating with water vapor and one ejector, with the new process a temperature of — 18.5 degs. Fahr. has been obtained. Either exhaust or live steam can be used in the same manner as with the water-vapor apparatus. water-vapor apparatus.

HIDE AND SKIN MARKETS.

(Continued from page 30.)

Native steers are held at 23c. as a general rule January forward take off. Tanners are making very low bids wherever anything is offered to them. Most of the buyers believe that business cannot be effected at over 22c. on account of tanners' stand on the market. Available stocks are rather large and the slaughter is heavy, as it usually is at this season of the year. Butt branded steers are all cleaned up for the month of January by all packers. This selection is offered at all packers. This selection is offered at 19½c. to 20c. without attracting attention, and Colorado steers at 19c. to 19½c. Cows, all weights, are held at 20c. to 20½c. Native bulls 18¾c. to 19c. One Brooklyn packer that held his January steers and cows for more money when the others sold reports moving 1,000 January cows all weights at 20c. and a 1,000 steers January and part February at 21c., this unchanged.

COUNTRY HIDES .- Conditions continued somewhat mixed in country hides in the period under review. Prices hinged entirely on trading conditions. Buyers as a general rule controlled the situation and forced concessions if sales were affected. The local market was rather quiet as far as movement was concerned. Early in the period a large tanner reports buying a car of Iowas 25 lbs. and up at 171/2c., also car Pennsylvania buffs at 17%c and car of Ohios at 17%c., dating back to November. Small lots of 400-500 New York States sold here at 17c. flat. Two cars of western hides 25 lbs. and up were reported bought at $17\frac{1}{2}c$. selected and delivered tannery, and a car of Western Pennsylvania buffs were reported brought 17½c. Buffs are nominally held at 17¾c. to 18c. selected and 19½ to 20c. One dealer offered 2,500 Canadians 25 to 50 lbs. free of grubs at 19½c, flat but failed to attract any buyers at this price. Buyers are not showing very much interest in late receipts, as these hides are very long haired and grubby. A small lot of eastern horsehides are reported sold at \$5.40. Most dealers are holding them at \$5.75 to \$6.00 for

CALFSKINS.—Packer calfskins are firm and steady, with offerings light, but expected to increase before long owing to receipts already showing slight increase. Inquiries continue to pour in for March skins and packers feel that when they are ready to do business they will be able to obtain a dime more for these last sold at \$2.45 for 5 to 7 lbs., \$2.85 for 7 to 9 lbs., \$3.25 for 9 to 12 lbs. A car of Chicago cities are reported bringing 27c. this week. The country calfskin market is as strong as ever, with a good demand and small receipts. No sales of any importance were noted last week. Dealers are holding number one skins as follows: 5 to 7 lbs. at

\$2.00, 7 to 9 lbs. \$2.50 to \$2.55, 9 to 12 lbs. at \$2.90 to \$3.00.

The demand in Boston has been more active during the past week and prices have strengthened accordingly. The freight rates on dry hides have brought the price of these up so high that domestic shippers are more able to compete. The tanner would prefer domestic hides if he could get them at anywhere near the same value. The reports vary greatly as to the asking price on extremes for Ohio. They seem to range in price from 19½c. to 20½c. selected and depending on the percentage of seconds and the number of fall hides contained in each lot. In addition to these prices there are some offerings at a little lower rate of stock running more than 50 per cent, seconds. These hides will be very grubby and at this time of the year undesirable. Buffs have been in fair sale for sole leather and heavy upper leather at 17½c. to 18c. selected. ing prices range from 16¾c. to 17* fis Askaccording to seconds, fall hides, etc. Southern hides are in short supply and most of the offerings have been going west or to some of the large sole leather companies. The ask-ing prices range from 16% c. to 17½ c. flat, ac-cording to take-off. New England hides 25/50 last sold at 19% c. for hides running back into the fall. Canadian hides are well cleaned up on early stock and present receipts are hard to move because of the long hair. Canadian extremes are quoted around 19c. to 19½c., with buffs about 17½c. in this market.

The supplies of calfskins all over the country are cleaned up and little stock is in sight. Some people are of the opinion that there will be a slight recession in price when the spring kill commences, but as yet there is nothing to indicate a weakening of there is nothing to indicate a weakening of the market. Prices are nominal in the ab-sence of any sales of amount. New Englands, 4 to 5 lbs., are quoted at \$1.50 to \$1.60; 5 to 7's, \$2.10 to \$2.20; 7 to 9's, \$2.60 to \$2.70; 9

to 12's, \$3 to \$3.10.

CHICAGO LIVESTOCK MARKET.

(Continued from page 31.)

the market temporarily, we feel confident that, instead of a break in prices bring heavier receipts, that it will only have a tendency to "stiffen the backs and harden the hearts" of the hog feeders of the country, for they "hold key to the situation," and conservative marketing will go a long way towards "boost-ing" values well on toward the "ten-cent" "ten-cent" mark

Although the sheep and lamb market carries a firm and active feeling most days, values seem to have touched top for the present, more especially so far as lambs are concerned. isn't so much a question of light or heavy supplies as it is that when lamb and mutton prices reach so high a level the demand nar-rows materially, and every one interested in handling the product gets along with a less than when they are going at lower This feature of the situation takes number than figures. "boost," and, although the market occupies a very healthy position, with no question as to a high range of values throughout the balance of the season, prices from now on will move up very slowly. We will soon be in the midst of the lenten season, which will likely affect values in this department but little this year. Local feed-yards are pretty well cleared, and Colorado feeders have somewhat of a monopoly from now one. While the what or a monopoly from now one. While the week opened with a firm and active market, prices strong to 15c. higher as compared with last week's close, Tuesday's market worked out 10@15c. lower on lambs, with sheep about steady, and Wednesday, with the receipts estimated at 15,000 head, there has been very little done up to 11 o'clock, with prospects in 2. tle done up to 11 o'clock, with prospects indi-cating a weak to lower finish. We quote: Good to choice lambs, \$11@11.35; fair to medium, \$10.50@11; culls and common lambs, section, \$10.50@11; chis and common sames, \$9.610; good to choice light yearlings, \$9.85@ 10.15; medium-fleshed and heavy yearlings, \$9.69.65; good to choice wethers, \$8.15@8.50; good to choice ewes, \$8.25@8.50; feeding or shearing lambs, \$10.60@10.90.

FOR PURCHASING DEPARTMENTS

MOTOR TRUCK TIRES AND PRICES.

"Truck operators everywhere, we feel, can exert a marked influence toward the ultimate end of reduced solid tire prices," declares S. V. Norton, manager of truck tire sales for the B. F. Goodrich Company, Akron, Ohio, "by supporting the movement for a reduction in the number of standard S. A. E. wheel diameter sizes.

"Experience of all tire manufacturers, wheel builders and makers of steel rims," continues Mr. Norton, "has proved that unnecessary manufacturing costs can be eliminated through universal adoption by truck makers of fewer wheel sizes than the number used at present. Instead of honoring specifications for six different wheel diameters, 32", 34", 36", 40" and 42"-these to be had in seven different widths, making forty-two different sizes-half this number is amply sufficient to answer the service demands of any form or make of commercial motor vehicles. With only three standard diameters, 34", 36" and 40", to be provided, manufacturing and selling costs will be reduced, and the net result will prove greatly to the advantage of the ultimate consumer."

The Society of Automobile Engineers has already revised its original standards of 1911 to provide for only the three most practical and most-in-use diameters, viz., 34", 36" and 40". A vigorous campaign is now on to influence all truck manufacturers to put into practice this recommendation for fewer diameters. At present 75 to 80 per cent. of all tires sold are 36" and 40" sizes. Probably 90 per cent. of the tires applied to newly manufactured trucks are of these two diameters, while the 34" size is included to take care of trucks whose design requires a smaller wheel.

"By simplified manufacturing processes," says Mr. Norton, "tire costs are bound to decrease in proportion as fewer molds and less special tire building machinery is required. Moreover, it is far more economical in point of capital invested, for the manufacturer to stock only twelve or fourteen sizes, and decidedly more convenient, than to continue as at present keeping on hand from thirty to forty different sizes, in all distributing centers.

"The best service the B. F. Goodrich Company can render American truck users is to advocate and put into practice policies which will reduce the cost of truck operation for the greatest number. To be 100 per cent. efficient a truck should be able to travel whenever and wherever it is needed. This means keeping the truck 'on the job' through all seasons of the year. If a truck fails to deliver this sort of service, it may be chargeable to the tires.

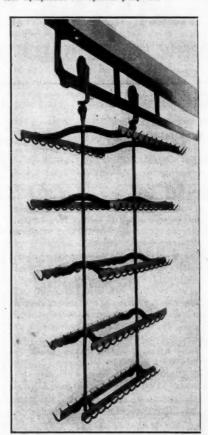
"With fewer wheel sizes and consequently greater ease of interchangeability, it will be a simple matter to change over from one make that has proved unsatisfactory to one that promises a closer approach to the 100 per cent. efficiency mark. And this can be done without the necessity of rebuilding wheels. During the year 1915 the B. F. Goodrich Company, replaced 14,000 truck tires of other makes which proved unsatisfactory in service.

"Truck manufacturers, too, will experience

a distinct advantage in confining their wheels to 34", 36" and 40" sizes. It means decreased and more stable stock investment, and, in the case of concerns building a variety of models, they can depend upon tire and rim manufacturers to deliver equipment on short notice that will answer for all their models."

A HEART AND LIVER CARRIER.

In the old days there was not much specialization in packinghouse equipment, trucks, carriers, etc., were of a general type and used for all sorts of purposes indiscriminately. Nowadays the packer finds that it not only keeps products in better shape in handling, but is economical for other reasons to have special equipment for special purposes.



BRECHT CARRIER FOR HEARTS AND LIVERS.

A special type of rack now much in use is the heart and liver carrier made by The Brecht Company of St. Louis and New York, which is here illustrated. This carrier is used also for tongues, plucks or leaf lard. Pieces hung on the hooks will not overlap one another. This feature exposes every piece to the air so that it loses its natural heat quickly. This prevents sour, sweaty or mouldy products. This carrier is galvanized all over. It can be had from the manufacturer, The Brecht Company, St. Louis and New York.

DO YOU READ THIS PAGE?

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

CASH REGISTERS IN BIG SHOPS.

The National Cash Register Company, Dayton, Ohio, recently announced the largest single sale of National Cash Registers ever made in America. The order, which was received from the Jordan-Marsh Company, of Boston, calls for sixty-five 1916 model registers. Almost \$50,000 is involved in the deal.

When the new registers are installed this department store will have almost 100 "Nationals" in its equipment, in addition to the electrical stamping credit system which is marketed by the Dayton concern. The cash registers will be used in all departments in connection with the credit system, thus eliminating a large force of inspectors, reducing overhead expense and quickening service. Clerks will be enabled to give their undivided attention to their customers, wrapping their own packages and making their own change.

The Jordan-Marsh Company, it is announced, placed the big order only after many months of investigation. Shortly before the holidays the company installed fourteen high-grade registers in order to give them a thorough try-out during the rush of the busy season. The results accomplished were so satisfactory that the big order quickly followed.

Announcement was also made by The National Cash Register Company this month that orders had been received from B. Nugent and Bros. Dry Goods Company of St. Louis, for forty-nine registers. Among other large department stores that are now using the National Cash Register system are Lord & Taylor and Altman's of New York, Bailey Company and May Company of Cleveland, Duffy-Powers Company of Rochester, Broadway Department Store of Los Angeles, R. H. White Company of Boston, and the Jones Store of Kansas City.

ARMOUR HOSTS IN WASHINGTON.

An eye-opener to Washingtonians was the "open house" reception which Armour & Company's branch at Center Market held on Monday and Tuesday of this week. The occasion was the reopening of the plant after extensive improvements had been made, and Manager T. A. Moore's general invitation to the public was accepted by hundreds of residents of the national capital.

Each item in the display was bedecked with blue ribbons bearing gold letters, and the overhead trolley system was operated repeatedly for the edification of the surprised lay visitors. The display of by-products, butter, eggs, canned fish, preserves and vegetables was equally interesting to the visitors.

A large staff of the company's employees were on duty as guides. All were dressed in white, and wore blue and gold badges. It was a new view of Spotless Town to most of the visitors, and gave them a new idea as to the way modern packinghouses are conducted.

Packinghouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department on page 48.

Chicago Section

The most prosperous-looking guys at the Stock Yards are the expert buyers of horses.

There are also people in the United States who think President Wilson has too much cheek, or rather, too many!

There are people in Chicago who have actually seen Mayor Thompson—between trains—since his inauguration. Yessir!

Board of Trade memberships are selling around \$4,250 net to the buyer; that is, 1916 dues and brokerage paid.

Crones sure has taken a whole lot of enthusiasm out of that "What the hell do we care" stuff at real men's banquets. Doggone him!

Swift & Company's sales of beef in Chicago for the week ending Saturday, February 26, 1916, averaged as follows: Domestic beef, 10.38 cents per pound.

Preparedness on a scale as evidenced in Europe means some preparing for Uncle Sam to equal, and some time to effect it, and some money also, and some men, and—oh, well!

Our worthy Mayor is getting to be a reg'lar Kernel in some ways. We all have our peculiarities. "I stir my coffee with my right hand," said one feller, and the other said: "Peculiar, but I use a spoon."

D. L. O'Crowley, for many years traveling auditor for the Cudahy Packing Company, is now office manager of the Nagle Packing Company, Jersey City, N. J. All the boys wish him the best ever.

The Packard Motor Car Company of Chicago announces the appointment of Frank H. Pietsch as manager of the truck department for the Chicago territory. Mr. Pietsch has been identified with the industry since the first gasoline truck was put on the market and has established an unusual record in merchandising motor vehicles. His experience heretofore has always been in the handling of chain drive trucks and his decision to devote his energies to the chainless Packard is regarded as an indication of the tend-

ency in the commercial field to the more advanced type of drive.

W. G. Press & Company say in reviewing "The provision futhe provision situation: tures are again strong today and have held strong in face of the drastic decline in wheat, and also quite a break in corn. This was rather a surprise to traders, but the strength in the market has been due no doubt to the advancing hog market and fairly good trade that exists. We would not be surprised to see a break in provisions, and would not buy provisions at present prices. There is no doubt that the manufacturers of hog products will balk at any price for hogs that will reduce the consumption of hog products, therefore we think any advance in hogs over 9c. will meet with considerable opposition. There is a limit to what consumers will pay and we have noticed that when prices are put to higher levels the meat consumption is cut down.'

TO ERADICATE LIVESTOCK DISEASE.

An Inter-State Hog Cholera Convention, called for the purpose of controlling and eradicating hog cholera and other animal diseases, held three sessions in Arkansas City, Kan., on February 22, with representative delegates present from Oklahoma and Kansas, these delegates having been officially appointed by Governor William of Oklahoma and Governor Capper of Kansas.

The programme of the convention included an address of welcome by Albert Faulconer. president of the Commercial Club, and a response by T. N. Athey, of Blackwell, Okla. There were addresses on "Livestock Diseases and Treatment," by Dr. F. S. Schoenleber, Kansas State veterinarian; "Sanitation and Shipping Pens," by T. Y. Horton, assistant general livestock agent, Santa Fe R. R.; State Work and Farm Sanitation," by Hon. J. H. Mercer, State Livestock Sanitary Commission; "Twin State Co-operation," by Dr. L. L. Lewis, A. & M. College, Stillwater, Okla.; "Development of Livestock Interests," by Dean W. M. Jardine, Manhattan, Kan.: "County Organizations," by Jacob Holmes, Cowley County Farm Agent; "The Oklahoma Hog Problem," by Chase Johnson, of Okla-homa; "Field Work," by Dr. O. E. Strodtman, deputy State livestock inspector; "The Government, the Packer and the Hog Raiser,"

by Dr. J. E. Shelton, U. S. inspector in charge of Henneberry & Co.'s packing plant; "The Bureau of Animal Industry," by Dr. J. E. Gibson, representing the Bureau of Animal Industry, Washington, D. C.

At the afternoon session a resolutions committee reported recommending a permanent organization, and on the adoption of this report permanent officers of the association were elected as follows: President, T. N. Athley, Blackwell, Okla.; vice-president for Oklahoma, Dr. L. L. Lewis, Oklahoma Agricultural College, Stillwater, Okla.; vicepresident for Kansas, Dr. F. S. Schoenleber, Agricultural College, Manhattan, Kan.; secretary, Homer Brown, Arkansas City, Kan. An executive committee, consisting of three members from Kansas and three from Oklahoma, was elected, which committee with the president will constitute a legislative committee of the association and will endeavor to get uniform legislation in both states to carry out the purposes of the organization.

There has perhaps not been held in the United States a convention of similar character where a more complete programme has been carried out, and it is doubtful if such an aggregation of authorities have ever before addressed a convention of this character in the United States. The addresses along the lines indicated on the programme were splendidly received by the representative delegates in attendance at the convention.

The indications now are that the influence of this initial movement will be far reaching extending even beyond the confines of the two states participating, and the results of the meeting will be an intelligent plan of educational work carried on by the association in co-operation with the State and Government officials, and saving the farmer and stock raiser hundreds of thousands of dollars annually.

The association will hold three other meetings during the present year, at places to be later designated, and after January, 1917, will meet in annual session, alternating the places of meeting between the States of Oklahoma and Kansas. The committee tendered a vote of thanks to the Governors of Kansas and Oklahoma, to the press of the two States, to the Agricultural Department at Washington, and the Bureau of Animal Industry, for their respective co-operation, which contributed so much to the success of the meeting.

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Beef, Pork and Mutton

Members of the American Meat Packers' Association

CHICAGO TANKAGE MARKET.

(Special Report to The National Provisioner by S. R. Tomkins of J. B. Ziegler & Co.)

Chicago, March 1, 1916.-There is a decided slump in the ammoniate market this week and a feeling of uncertainty seems to prevail. The European conditions apparently have their effect on both buyers and sellers. There is a little trading for prompt shipment. Deliveries are being made on contracts, but the total shipments do not absorb the production, consequently the stocks will increase unless the demand from the south develops. We quote for prompt-H. G. Ground Tankage, \$2.90 and 10c.; H. G. Blood, \$3.00; Steam Bone, \$20.00@21.00; Country Tankage, \$13.00@18.00, according to moist-

THE PRACTICAL POINTS PAGE.

Valuable trade information may be found every week on the "Practical Points for the Trade" page. Do you make it a habit to study this page?

LEON DASHEW

Counselor At Law

320 Broadway New York

Phones: Worth 2014-5.

References:

Armour and Company Joseph Stern & Sons, Inc.
Co.
Rosebrock Butter & Manhattan Veal & Mutton Co.
New York Butchers United Dressed Meat Co.

Armour and Company Joseph Stern & Sons, Inc.
Manhattan Veal & Mutton Co.
United Dressed Beef Co.

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DEALERS IN HIDES, PELTS, TALLOW, GREASE, DRY BONES AND PACKING HOUSE BY-PRODUCTS

CHICAGO

WATCH PAGE 48 FOR BARGAINS

CHICAGO LIVE STOCK	HOGS. Prime light butchers
Monday, Feb. 2117.795 1,194 57,268 17,152 Tuesday, Feb. 225,108 2,877 16,008 17,225 Wednesday, Feb. 2316,171 2,282 44,170 19,181 Thursday, Feb. 245,303 2,123 35,391 10,454 Friday, Feb. 25. 2,886 600 28,504 11,054 Saturday, Feb. 26273 15 12,259 435	Fair to fancy light 8.45@8.68 Prime med. weight butchers, 240-270 Prime heavy butchers, 270-310 Prime heavy butchers, 270-310 Prime heavy butchers, 270-310 Prime heavy packing 8.40@8.60 Rough heavy packing 8.20@8.50 Prime heavy packing 8.20@8.50 Prime heavy packing 7.00@7.75 Prime heavy packing 8.20@8.60 Prime heavy packing 7.00@7.75 Prime heavy packing 8.40@8.60 Prime heavy packing 8.40
Total last week. 47,536 9,091 193,598 75,501 Previous week 40,621 8,710 251,528 76,134 Cor. week, 1915 30,877 6,045 185,539 56,889 Cor. week, 1914 49,985 6,727 151,576 135,131 SHIPMENTS,	SHEEP. Native ewes, fair to good. \$8,25@ 8.25 Western fed ewes 6,25@ 8.10 Yearlings 7,50@10,25 Westers, fair to choice 7,15@ 8.50 Feeding lambs 9,50@10,50
Monday, Feb. 21 3,886 85 13,130 4,410 Tuesday, Feb. 22 1,065 94 3,825 3,433 Wednesday, Feb. 23 3,161 127 7,019 2,925 Thursday, Feb. 24 1,747 9,262 4,005 Friday, Feb. 25 532 1 8,934 2,431 Saturday, Feb. 26 3,734 401	Colorado lambs 5.65@11.50 Fed western lambs 9.75@11.35 ———————————————————————————————————
Total last week 10,391 307 45,904 17,645 Previous week 10,192 435 54,642 16,983 Cor. week, 1915 5,920 383 28,730 9,441	Range of Prices.
Cor. week, 191419,538 304 49,030 39,145	SATURDAY, FEBRUARY 26, 1916. Open. High. Low. Close.
CHICAGO TOTAL RECEIPTS LIVESTOCK. Cattle. Hogs. Sheep.	PORK—(Per bbl.)— May\$20.82½ \$20.90 \$20.67¼ \$10.75
Year to Feb. 26, 1916 415,589 2,154,829 627,124 Same period, 1915 321,055 1.616,181 617,082 Combined receipts of hogs at eleven points:	July
Week ending Feb. 26, 1916 654,000 Previous week 781,000 Cor. week, 1915 512,000 Cor. week, 1914 489,000	July 10.60 10.62½ 10.50 †10.52½ RIBS—(Boxed, 25c. more than loose)— 41.50 11.52½ 11.37½ ‡11.45 July 11.60 11.62½ 11.50 11.55
Total year to date	MONDAY, FEBRUARY 28, 1916.
Same period, 1914	PORK—(Per bbl.)— May 20.70 20.75 20.30 20.40
Omaha, St. Louis, St. Joseph, Sioux City, St. Paul) as follows: Cattle. Hogs. Sheep. Week to Feb. 26, 1916 151,700 565,400 193,900	July 20.70 20.70 20.35 \$20.45 LARD—(Per 100 lbs.)— May 10.40 10.40 10.32½ 10.35
Week ago 132,000 604,600 209,600 Year ago 108,400 505,200 213,500 Two years ago 121,500 411,100 296,900	July 10.55 10.57½ 10.52½ 10.52½ RIBS—(3oxed, 25c. more than loose)—
Combined receipts at seven markets for 1916 to Feb. 26, and same period a year ago:	May 11.42½ 11.47½ 11.37½ †11.47½ July 11.55 11.57½ 11.50 11.50
1913. 1915. Cattle	TUESDAY, FEBRUARY 29, 1916.
Hogs 5,769,000 4,472,000 Sheep 1,683,000 1,797,000	PORK—(Per bbl.)— May 20.40 20.70 20.40 \$20.70 July 20.62½ 20.72½ 20.77½ 20.72½
CHICAGO PACKERS' HOG SLAUGHTER. Week ending Feb. 26, 1916: Armour & Co	LARD—(Per 100 lbs.)— May 10.67½ 10.55 10.87½ \$10.57½ July 10.62½ 10.75 10.60 \$10.75
Swift & Co. 14,000 S. & S. Co. 12,900 Morris & Co. 8,700 Hammond Co. 7,000 Westérn P. Co. 10,500 Anglo-American 9,400 Incompany 15,000	RIBS—(Boxed, 25c. more than loose)— May 11.37½ 11.55 11.37½ †11.55 July 11.50 11.70 11.50 ‡11.70
Hammond Co. 7,000 Western P. Co. 10,500	
Independent F. Co 11,000	WEDNESDAY, MARCH 1, 1916. PORK—(l'er bbl.)—
Boyd-Luhkam 7,700 Roberts & Oake 6,700 Brennan P. Co. 6,800	May 20.80 20.97½ 20.00 20.95 July 20.85 20.92½ 20.67½ ‡20.90 LARD—(Per 100 lbs.)—
Others	May 10.57½ 10.62½ 10.52½ ‡10.52½ July 10.77½ 10.85 10.70 ‡10.70
Totals 154,600 Total lnst week 203,800 Total cor. week, 1915 140,200 Total cor. week, 1914 100,000	RIBS—(Boxed, 25c. more than loose)— May 11.60 11.60 11.50 11.57½ July 11.70 11.72½ 11.65 †11.67½
Total for 1916 to date	THURSDAY, MARCH 2, 1916. PORK—(Fer bbl.)—
WEEKLY AVERAGE PRICE OF LIVESTOCK. Cattle. Hogs. Sheep. Lambs. This week\$8.35 \$8.45 \$7.85 \$10.95	May 20.95 21.20 20.80 21.20 July 20.80 21.15 20.80 21.15
Previous week 8.20 8.20 7.55 11.00 Cor. week, 1915 7.65 6.65 6.90 9.10	LARD—(Per 100 lbs.)— May 10.57½ 10.65 10.42½ \$10.57½ July 10.75 10.80 10.65 \$10.77½
Cor. week, 1914 8.45 8.65 6.00 7.80 Cor. week, 1913 8.25 8.45 6.10 8.40 Cor. week, 1912 6.50 6.40 4.25 6.20 Cor. week, 1911 6.30 7.04 4.35 5.90	RIBS—(Boxed, 25c. more than loose)— May 11.60 11.65 11.52½ ‡11.62½ July 11.72½ 11.80 11.65 11.75
Cor. week, 1911 6.30 7.94 4.35 5.90 CATTLE.	FRIDAY, MARCH 3, 1916.
Steers, good to choice .87.75@ 9.00 Yearlings, good to choice 7.50@ 9.25 Inferior steers 6.00@ 6.90	PORK—(Per bbl.)— May 21.20 21.47½ 21.15 21.42½
Stockers and feeders 6.50@ 7.75	LARD—(Per 100 lbs.)— May 10.62½ 10.65 10.57½ 10.65
Cutters	July $10.82\frac{1}{2}$ 10.85 $10.77\frac{1}{2}$ 10.85 RIBS—(Boxed, 25c. more than loose)—
Butcher bulls 6,00@ 6,75 Bologna bulls 5.00@ 6.35 Good to prime veal calves 9.50@11.25 Heavy calves 7.50@ 9.25	May 11.65 11.72½ 11.60 11.72½ 11.82½ 11.82 ½ †Bid. ‡Asked.

CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets)

Streets.)	
Beef.	
Native Rib Roast 20 Native Strivin Steaks 25 Native Porterhouse Steaks 30 Native Port Reasts 16 Rib Roasts from light cattle 14 Beef Stew 12 Boneless Corned Briskets, Native 12 Corned Rumps, Native 12 Corned Flanks 11 Corned Flanks 12 Bound Steaks 18 Bound Roasts 16 Shoulder Roasts 14 Shoulder Neck End, Trimmed 16 Bolled Roast 16	@25 @28 @35 @18 @14 @18 @16 @12 1/4 @25 @18 @20 @16 @12 1/4 @25 @318
Lamb.	-
Hind Quarters, fancy 22	@24 @18 @25 @14 @20 @35 @15
Mutton.	
Legs 16 Stew 16 Shoulders 14 Hind Quarters 16 Fore Quarters 12½ Rib and Loin Chops 20 Shoulder Chops 20	@18 @121/4 @16 @18 @14 @22 @16
Pork.	
Pork Loins 14 Pork Chops 16 Pork Shoulders 16 Pork Tenders 16 Pork Butts 10 Spare Ribs 11 Hocks 11 Leaf Lard 11	@16 @18 @121/4 @30 @13 @11 @121/4 @ 8 @11
Veal.	
Hind Quarters 20 Fore Quarters 14 Legs 20 Breasts 14 Bhoulders 18 Cutlets 18 Rib and Loin Chops 28	@ 22 @ 16 @ 22 @ 16 @ 20 @ 35 @ 30
Butchers' Offal.	
Suet	@ 7 @ 31% @75 @19 @65 @18

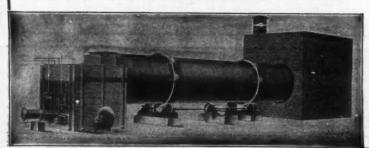
PACKING COMPANIES

SPECIAL ENAMEL

Hard and Smooth as Tile and just as Washable Prices Right. Ask us

THE TROPICAL PAINT & OIL CO. CLEVELAND, O.

Watch Page 48 for **Business Chances**



Economical **Efficient Great Capacity**

SAVING IN LABOR ALONE IN ONE YEAR WILL OFFSET COST TO INSTALL

For Tankage, Blood, Bone, Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

American Process Co. 68 William St., - - New York

CHICAGO MARK

Prime native steers 134 615	WHOLESALE FRESH MEATS. Carcass Beef.		Bellies
Native steers, medium 100		@15	SAUS
Bind Quartiers, choice	Native steers, medium	@14	Columbia Cloth Bologna Bologna, large, long, round
Rect Tendercloins, No. 1	Heifers, good	@111/2	Choice Bologna
Beef Tenderloins, No. 1	Hind Quarters, choice	@151/2	Liver, with beef and pork
Beef Tenderloins, No. 1	Park Carte		Minced Sausage
Sirloin Butta, No. 3	Beef Tenderloins, No. 1	@34	New England Sausage
Sirloin Butta, No. 3	Steer Loine, No. 1	@25	Prepared Luncheon Sausage
Sirloin Butta, No. 3	Steer Loins, No. 1	@311/3	Berliner Sausage
Sirloin Butta, No. 3	Steer Short Loins, No. 2	@231/2	Polish Sausage
Sirloin Butta, No. 3	Cow Short Loins	@20	Country Smoked Sausage .
Strip Loins No. 3	Cow Loin Ends (hips)		Farm Sausage
Solis	Strip Loins, No. 3	@13	Pork Sausage, short link .
Solis	Steer Ribs, No. 2	@151/4	Luncheon Roll
Solis	Cow Ribs, No. 1	@13	Jellied Roll
Cov Coucks Cov C	Cow Ribs, No. 3	@101/	Summer
Cov Coucks Cov C	Steer Rounds, No. 1	@131/4	Best Summer H. C. (new) German Salami
Flank Steak	Steer Rounds, No. 2	@12	Italian Salami (new goods
Steer Chocks No. 2 Sausage Bologna, kits Bologna, ki	Flank Stook	@15	Mettwurst
Boncless Chucks Steer Plates S	Steer Chucks, No. 1	@ 914	Sausage
Someticas Lincas G B		40 8	Bologna, kits
Medium Plates	Boneless Chucks	@ 8	Pork link, kits
Brains, per lb.	Medium Plates	@ 736	Polish sausage, kits
Brains, per lb.	Briskets, No. 2	@ 9	Polish sausage, %s@ %s
Brains, per lb.	Steer Navel Ends	@ 7	Frankfurts, %s@ 1/2s
Brains, per lb.	Fore Shanks	@ 7	Blood sausage, 1/8@1/28
Brains, per lb.	Hanging Tenderloins	@ 51/2	Liver sausage, 1/18@1/15
Brains, per lb.	trimmings	@ 81/2	Head Cheese, kits
Presh Tripe, plain 2	Brains, per lb	4@ 6	
Presh Tripe, plain 2	Hearts 5	@ 51/3	Pickled Pigs' Feet, in 200- Pickled Plain Tripe, in 200
CORNED, BOILED CORN	Sweetbreads	@20	Pickled H. C. Tripe, in 20 Pickled Ox Lips, in 200-lb.
CORNED, BOILED CORN	Fresh Tripe, plain	@ 414	Pickled Pigs' Snouts, in 20
Heavy Carcass	Livers 5	@ 7	CORNED, BOILED
Heavy Carcass	Veal	_	No. 1. 2 doz. to case
Medium Racks	Heavy Carcass, Venl	@12	No. 2, 1 or 2 doz, to case
Medium Racks	Good Carcass	@16½	No. 14, 1/2 dos. to case
Veal Offial 2-0z Jars, 1 dos. in box 5-0x Jars, 1 dos. In box 5-0x	Medium Racks	15 @ 18 16	EXTRACT
Barrelle B		@14	2-os. jars, 1 dos. in box.
Barrelle B	Brains, each	@ 61/4	8-os. jars, 1 dos. in box. 8-os. jars, 1/2 dos. in box
Lambs Good Caul Lamb Good Caul	Calf Livers	@60 @27	16-os. jars, 1/2 dos. in box
Good Caul Lambs Gale Gal		@25	Extra Plate Beef, 200-lb. 1
Real Barrier Real	Good Caul Lambs		Plate Beef
Rump Butts Mess Pork Clear Fat Backs Clear Fat Backs Family Back Pork Lamb Tongues each Mutton Medium Sheep Mutton Medium Sheep Mutton Medium Saddles Mess Mess Mess Mess Mess Mess Mess	Saddles Canl		Reef Hams (220 lbs. to bb
Lamb Fries, per 1b 620 620 620 620 621 6	R. D. Lamb Fores	@151/2	Rump Butts
Mutton Mutton Pure lard Redium Sheep Good Sheep Gal Gal Lard, substitute, tes. Lard, compound Cooking oil, per gal. in Cooking oil, pe	R. D. Lamb Saddles		Clear Fat Backs
Mutton Lois Mutton Mutton Lois Mutton Mutto	Lamb Tongues, each	@ 4	Bean Pork
Medium Sheep G13	Lamb Kidneys, per Ib	@12	LA
Medium Saddles Gat Gooks and bakers' shorter Medium Racks Gat Gooks' and bakers' shorter Mutton Legs Gat Gat Gooks' and bakers' shorter Mutton Legs Gat Ga	Medium Sheep	@13	Pure lard
Mutton Stew G S Sheep Tongues, each G 2 Sheep Heads, each G 2 Dressed Hogs Io Pork Loins G Id Cartons, rolls or prints, 2 Shortenings, 30@40 Ib Clear Bellies, 18@20 avg Pork Bones G Id Pork Loins G Id Por	Medium Saddles	@141/2	Lard, substitute, tes, Lard, compound
Mutton Stew G S Sheep Tongues, each G 2 Sheep Heads, each G 2 Dressed Hogs Io Pork Loins G Id Cartons, rolls or prints, 2 Shortenings, 30@40 Ib Clear Bellies, 18@20 avg Pork Bones G Id Pork Loins G Id Por	Good Saddles	@16	Cooking oil, per gal., in Cooks' and bakers' shorter
Mutton Stew G S Sheep Tongues, each G 2 Sheep Heads, each G 2 Dressed Hogs Io Pork Loins G Id Cartons, rolls or prints, 2 Shortenings, 30@40 Ib Clear Bellies, 18@20 avg Pork Bones G Id Pork Loins G Id Por	Medium Racks	@11	Barrels, %c. over tiero
Tresh Pork Etc. Graph Carbons Carbon	Mutton Loins	@ 9	tierces.
Carcons	Sheep Tongues, each	@ 214	t to 6 natural color sol
Spare Ribs G D	Fresh Pork, Etc.	@10	Cartons rolls or prints 1
Spare Ribs G D	Dressed Hogs10	@1014	Cartons, rolls or prints, 2
Spare Ribs G D	Leaf Lard	@101/2	DRY SAL
Trimmings	Spare Ribs	@ 9	Clear Bellies, 14@16 ava
Blade Meat G Bacon meats, 1½c, mo	Hocks	@ 914	Clear Bellies, 18@20 avg
Blade Meat G Bacon meats, 1½c, mo	Trimmings Extra Lean Trimmings	@13	Fat Backs, 10@12 avg
Blade Meat G Bacon meats, 1½c, mo	Tails Snouts	@ 71/2	Fat Backs, 14@16 avg
Blade Meat G Bacon meats, 1½c, mo	Pigs' Feet	@ 31/2	Extra Short Ribs
Pork Hearts @ 6 Skinned Hams Pork Ydhers, ser lb @ 5½ Calas, 4@6 lbs., avg. Pork Tongues @ 13 Calas, 6@12 lbs., avg. Silp Bones @ 5 New York Shoulders, 8@ Tall Bones @ 5½ Breakfant Bacon, fancy	Blade Bones	0 9	D. S. Short Clears, 20@25 Butts
Pork Hearts @ 6 Skinned Hams Pork Ydhers, ser lb @ 5½ Calas, 4@6 lbs., avg. Pork Tongues @ 13 Calas, 6@12 lbs., avg. Silp Bones @ 5 New York Shoulders, 8@ Tall Bones @ 5½ Breakfant Bacon, fancy	Cheek Meat	@ 8	Bacon meats, 14c. mor
Pork Hearts @ 6 Skinned Hams Pork Ydhers, ser lb @ 5½ Calas, 4@6 lbs., avg. Pork Tongues @ 13 Calas, 6@12 lbs., avg. Silp Bones @ 5 New York Shoulders, 8@ Tall Bones @ 5½ Breakfant Bacon, fancy	Neck Bones	@ 31/4	Hand 12 the ave
Fork Adders, per B (2 b) Calas, 4020 lbs., 402. Fork Tongues (2 b) Calas, 602 lbs., avg Slip Bones (2 b) Reakfast Bacon, fancy Fall Bones (2 b) Reakfast Bacon, fancy Fall F	Skinned Shoulders Pork Hearts	@12	Hams, 16 lbs., avg
Slip Bones	Pork Tidneys, per lb	@ 516	Calas, 4@6 lbs., avg
Prains G D Heraktrast Hacon, Fancy Brains G D Wide, 10@12 avg., and s Backfat Q 10 Wide, 6@8 avg., and st Bams Q 15½ Rib Bacon, wide, \$\overline{6}\text{12 avg.} \) Calas Q 10½ avg.	Slip Bones	@ 5	New York Shoulders, 8@1
	Brains	@ 514	Wide, 10@12 avg., and st
Calas	Hams	@1514	Rib Bacon, wide, 8@12 av
	Calan		avg.

TITUR DELCED	
KET PRICES	
oulders	@14 @101/2
SAUSAGE. blumbla Cloth Bologna. lologna, large, long, round, in casinga hoice Bologna	@10 @10
hoice Bologna	@11 @12
ver, with beef and pork	@ 9%
ankfurter ankfurter with beef and pork ongue ongue inced Sausage cloth paraffine ew England Sausage.	@11 @1214 @1514
uncheon Sausage, cloth paramme, ewe England Sausage repared Luncheon Sausage poecial Compresed Sausage, erliner Sausage strord Butts in casings coilsh Sausage arlic Sausage country Smoked Sausage	@151/3 @12
erliner Sausagexford Butts in casings	@12
olish Sausage	@11%
ountry Smoked Sausage	@1214 @17 @1114
ork Sausage, short link oneless lean butts in casings.	@11%
arlic Sausage ountry Smoked Sausage arm Sausage ork Sausage, bulk or link ork Sausage, short link oneless lean butts in casings uncheon Roll ellicatessen Loaf	@14 @121/4
est Summer H. C. (new)	@ 25 1/2 @ 22
talian Salami (new goods)	@251/4
ermer	@201/2
Sausage in Brine. Sausage in Brine.	@ 1.45
Fork links 480 48 26	@ 2.00
olish sausage, kits	@ 1.95 50@ 9.25
rankfurts, kits	@ 2.05 10@10.00
slood sausage, kits liver sausage, kits liver sausage, kits	00@ 7.25
olish sausage, %s@%s 2.1 rankfurts, kits 2. rankfurts, %s@%s 2. llood sausage, kits 3. llood sausage, kits 2. lver sausage, kits 2. lver sausage, kits 2. lver sausage, kits 3. lver den company 2. lver sausage, kits 2. lead Cheese, kits 2.	00@ 7.25 @ 1.55
VINEGAR PICKLED GOODS.	00@ 7.25
Pickled Pigs' Feet, in 200-lb. barrels Pickled Plain Tripe, in 200-lb. barrels Pickled Plain Tripe, in 200-lb. barrels Pickled Ox Lips, in 200-lb. barrels Pickled Pigs' Snouts, in 200-lb. barrels Sheep Tongues, Short Cut, barrels	\$9.00 8.50
Pickled H. C. Tripe, in 200-lb. barrels	10.00
Sheep Tongues, Short Cut, barrels	15.75
CORNED, BOILED AND ROAST BI	Then don
Vo. 1, 2 doz. to case	4.15
No. 14, 1/2 dos. to case	
EXTRACT OF BEEF	41.50
EXTRACT OF BEEF.	Per dos
EXTRACT OF BEEF.	Per dos
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box	Per dos. \$2.60 5.00 9.50 17.75
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box	Per dos. \$2.60 5.00 9.50 17.75
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box	Per dos. \$2.60 \$0.00 9.50 17.75 @19.50 @19.00 @19.00 18.00
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box	Per dos. \$2.60 \$0.00 9.50 17.75 @19.50 @19.00 @19.00 18.00
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 4-os. jars, 1 dos. in box. 5-os. jars, 4 dos. in box. 6-os. jars, 4 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef, 200-lb. barrels. Plate Beef Prime Mess Beef. Mess Reef Reef Hanns (220 lbs. to bbl.) Rump Butts Mess Pork. Clear Fat Backs Pamily Back Pork.	Per dos. \$2.60 \$0.00 9.50 17.75 19.50 19.00 18.00 18.00 22.50 23.50
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 4-os. jars, 1 dos. in box. 8-os. jars, 1 dos. in box. 8-os. jars, 1/2 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef. 200-lb. barrels. Plate Beef. Prime Mess Beef. Mess Beef. Mess Beef. Mess Pork Clear Fat Backs Pamily Back Pork Bean Pork LARD.	Per dos. \$2.60 \$2.60 \$5.00 17.75 \$219.50 17.75 \$219.50 \$22.00 \$22.00 \$23.50 \$23.50 \$25.5
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 4-os. jars, 1 dos. in box. 8-os. jars, 1 dos. in box. 8-os. jars, 1/2 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef. 200-lb. barrels. Plate Beef. Prime Mess Beef. Mess Beef. Mess Beef. Mess Pork Clear Fat Backs Pamily Back Pork Bean Pork LARD.	Per dos. \$2.60 \$2.60 \$5.00 17.75 \$219.50 17.75 \$219.50 \$22.00 \$22.00 \$23.50 \$23.50 \$25.5
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 3-os. jars, 1 dos. in box. 3-os. jars, 4 dos. in box. 3-os. jars, 4 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef, 200-lb. barrels. Plate Beef Prime Mess Beef. Mess Reef Mess Reef Mess Reef Rump Butts Mess Pork Clear Fat Backs Pamily Back Pork Bean Pork LARD, Pure leaf, kettle rendered, per lb., tcs.	Per dos
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 3-os. jars, 1 dos. in box. 3-os. jars, 4 dos. in box. 3-os. jars, 4 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef, 200-lb. barrels. Plate Beef Prime Mess Beef. Mess Reef Mess Reef Mess Reef Rump Butts Mess Pork Clear Fat Backs Pamily Back Pork Bean Pork LARD, Pure leaf, kettle rendered, per lb., tcs.	Per dos
EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 4-os. jars, 1 dos. in box. 8-os. jars, 1 dos. in box. 8-os. jars, 1/4 dos. in box. 8-os. jars, 1/4 dos. in box. BARRELED BEEF AND PORE Extra Plate Beef. 200-lb. barrels. Plate Beef. Prime Mess Beef. Mess Beef. Mess Pork Clear Fat Backs Family Back Pork Bean Pork LARD, Pure leaf. kettle rendered, per lb., tes. Pure lard Lard, substitute, tes. Lard, compound Looking oil, per gal., in barrels. Cooks' and bakers' shortening tubs Barrels, 1/8c. over tierces, half barrels, Herces; tubs and palls, 10 to 80 lbs., ½c. tetterees.	Per dos
EXTRACT OF BEEF. 2-08. jars, 1 dos. in box. 4-08. jars, 1 dos. in box. 5-08. jars, 1 dos. in box. 6-09. jars, 1/4 dos. in box. 6-09. jars, 1/4 dos. in box. BARRELED BEEF AND PORK Extra Plate Beef. 200-lib. barrels. Prime Mess Beef. Mess Reef. Reef Hams (220 libs. to bbl.) Rump Butts Mess Pork Clear Fat Backs Family Back Pork Beam Pork LARD. Pure leaf, kettle rendered, per lb., tcs. Pure lard Lard, substitute, tes. Lard, compound Cooking oil, per gal., in barrels. Dooks' and bakers' shortening tubs Barrels, 1/4c. over tierces, half barrels, tierces; tubs and pails, 10 to 80 lbs., 1/4c. to tierces. BUTTERINE,	Per dos. \$2.60 \$2.60 \$5.00 \$5.00 \$5.00 \$5.00 \$5.00 \$5.00 \$17.75 \$219.00 \$219.00 \$22.00 \$23.50 \$23.50 \$212% \$611% \$611% \$622 \$411% \$682 \$411% \$611% \$
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EXTRACT OF BEEF. 2-os. jars, 1 dos. in box. 4-os. jars, 1 dos. in box. 8-os. jars, 1 dos. in box. 8-ser plate Beef. 8-cert plate Beef. 9-cert plate Beef. 9	Per dos. \$2.60 \$2.60 \$2.60 \$2.50 \$1.775 \$1.90 \$1.90 \$2.50 \$1.90 \$2.50
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EXTRACT OF BEEF. 2-05. jars, 1 dos. in box. 4-05. jars, 1 dos. in box. 4-05. jars, 1 dos. in box. 5-05. jars, 1/2 dos. in box. 6-05. jars, 1/2 dos. in box. 6-05. jars, 1/2 dos. in box. BARRELED BEEF AND PORK Extra Plate Beef. Prime Mess Beef. Mess Reef. Reef Hams (220 lbs. to bbl.) Rump Butts Mess Pork Clear Fat Backs Family Back Pork Beam Pork LARD. Pure leaf, kettle rendered, per lb., tcs. Pure lard Lard, substitute, tes. Lard, compound Cooking oil, per gal., in barrels. Cooks' and bakers' shortening tubs Barrels, 1/2 cover tierces, half barrels, tierces; tubs and pails, 10 to 80 lbs., 1/2 c. to tierces. BUTTERINE. 1 to 6, natural color, solids, f, o. b. Chicarbox, rolls or prints, 1 lb. Cartons, rolls or prints, 1 lb. Cartons, rolls or prints, 1 lb. 1 Cartons, 10 ls or prints, 1 lb. 1 Cartons, 10 ls or prints, 1 lb. 2 Cartons, 10 ls or prints, 1 lb. 2 Cartons, 10 ls or prints, 1 lb. 3 DRY SALT MEATS. (Boxed. Loose are 1/4 c. less.) Clear Bellies, 114916 avg. The Bellies, 114916 avg. Fat Backs, 129214 avg. Fat Backs, 129214 avg. Fat Backs, 129214 avg. Extra Short Clears	Per dos. \$2.60 \$2.60 \$2.60 \$2.50 \$1.775 \$2.50 \$1.775 \$2.50

Dried Beef Sets Dried Beef Insides Dried Beef Knuckles Dried Beef Knuckles Dried Beef Knuckles Dried Beef Muckles Begular Bolied Hams Bolied Galas Cooked Loin Rolls Cooked Rolled Shoulder SAUSAGE CASINGS. F. O. B. CHICAGO. Beef rounds, per set Beef export rounds. Beef middles, per set Beef bladders, medium Beef bladges, per set Hog casings, free of salt Hog middles, per set Hog bungs, export Hog bungs, large, mediums Hog bungs, prirow Hog bungs, prirow Imported wide sheep casings Imported medium wide sheep casings Hog stomachs, per piece BEEFORMITEES	@40 @70 @45
Imported medium wide sheep casings Imported medium sheep casings Imported medium sheep casings Imported medium sheep casings FERTILIZERS	@80 @60 @4 @ 3.02½ @ 2.90 @ 2.85 @ 2.97½
PERTILIZERS 1,00	@ 2.50 @ 2.70 @ 2.70 @23.00 @23.00 @23.00 S. 00@175.00
Ground steam bone, per ton	00@ 35.00 00@ 50.00 00@ 70.00 50@ 65.00 50@ 80.00 00@100.00 00@ 30.50
Prime steam, cash	@ 9.82 @ 9% 4@ 10% %@ 11%
Prime oleo Tallow Grease, yellow Grease, A white OILS, Oleo oil, extra Oleo oil, No, 2	
Oleo oil, extra Oleo oil, No, 2 Oleo stock Neatsfoot oil, pure, bbis. Acidless tallow oils, bbis. Corn oil, loose TALLOWS. Edible Prime city	76 @77 79 @80 94@ 94 94@ 94
Prime city Prime country Packers' prime Packers' No. 1 Packers' No. 2 GREASES. White, choice	9K @ 9K
Waite, "B" Bone Crackling House Yellow Brown Garbage grease Glycerine, C, P. Glycerine, dynamite Glycerine, crude soap Glycerine, candle COTTONSEED OILS	5% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6% 6%
P. S. Y., loose P. S. Y., soap grade Soap stock, bbls., concen., 62@65% f. a Soap stock, loose, reg., 50% r. f. a COOPERAGE. Ash pork barrels, black iron hoops.	
Ash pork barrels, black iron hoops	1.10@1.13 1.15@1.20 1.30@1.35 1.45@1.50 1.90@2.00
Refined saltpetre Boracic acid, crystal to powdered Borax Sugar—	
White, clarified Plantation, granulated Yellow, clarified Sait— Ashton, in sacks, 224 lbs.	. @ 6%
Ashton, in sacks, 224 lbs. Ashton, car lots, per sack. English packing, T. H. & Co., ear lots sack English packing, Cheshire, car lots, per English packing, pure dried vacuum, per English packing, Liverpool ground alum	sack. 1.65 sack 1.57
English packing, Liverpool ground alum sack. granulated, car lots, per ton Michigan, medium, car lots, per ton Casing salt, 280 lbs., 2x@3x, car lots, per Prices f. o. b. Chicago.	3.31 3.81 r bbl. 1.87

Retail Section

THE SUCCESSFUL CLERK.

{EDITOR'S NOTE.—This is the fifth of a series of short inspirational articles for dealers and cierks, written for The National Provisioner by William Arthur.]

Service.

The clerk was discouraged. An elderly lady had just walked out of the store.

"That woman comes here every afternoon," the clerk complained. "She takes up more of my time than I can really afford to give her. When she first came here I began by humoring her. I've had to keep it up. The question that bothers me now is whether these extra services we extend to people really pay."

"You bet they do," the other clerk friend replied. "Remember this: the person who putters around a shop, talking a whole lot and gossiping with everyone that comes in, follows the same habits outside. These people are a big source of loss or gain. That woman is probably the best word-of-mouth advertiser you've got."

This advice was good. Unless he violates a settled policy of his store, no clerk can afford to give less service than the customer asks. If he does, he'll be doing himself and his employer an injury.

A woman may enter a store to buy a fivecent spool of thread. She may take up fifteen minutes of a clerk's time finding just the right shade. The clerk would be foolish to attempt to sell the woman something that was not exactly right.

Next week the same woman may re-enter the store and buy a \$50 bill of goods with less than ten minutes' work on the part of the sales girl.

Yes, it's worth while.

WILLIAM ARTHUR.

GOOD AND BAD ADVERTISING.

A merchant in a country town had been running the same advertisement in his home paper for nine consecutive weeks without change. The editor of the paper was a conscientious chap, and he knew something about advertising as well. He went to the merchant and said:

"Mr. Brown, I don't like to see you run that ad of yours so long without change. You can get much better results if you will give me a change of copy every week."

"What's the matter with that ad?" said Mr. Brown in a surly tone.

"Well, nothing special, only you ought to change copy more often," said the editor.

"That ad suits me all right," snapped Mr. Brown, "and when it doesn't suit you, you can take it out and send me the bill."

The editor didn't take it out. Of course not. He reasoned that a fool and his money are soon parted anyway, and he might as well get his slice.

As a general proposition the cheapest thing the merchant in the small town can buy is advertising space in his home newspaper. Some of these small town merchants ought to be in business in a big city for a while, in order to appreciate the rates they are getting on advertising space in their papers at home.

When you get into a town where every inch of advertising costs you 75 cents, a dollar, or even two dollars—well, you marvel at the fact that every merchant in every small town does not use a page in his home paper every week.

There are plenty of small town papers where the home merchants can buy a whole page of space, 120 inches or so, for the paltry sum of \$10.

In other towns where the local newspaper man has a little backbone, they have to pay 10 cents an inch as a minimum. It must be a mighty poor paper in which advertising space is not worth 10 cents an inch.

It costs more than that merely to set up an advertisement in a big city. The only reason the small town paper can make such ridiculously low rates is because the owner of the paper, and probably his wife and several children, all go out in the composing room and stick the type.

Yet, in spite of these bargain counter prices for advertising space, there are some merchants who actually throw away money when they advertise, even at 10 cents an inch.

That's where the story about Mr. Brown comes in.—Merchants' Journal.

BUTCHER SHOPS IN AUSTRALIA.

American meat market proprietors have made rapid advance in bringing their shops up to a high standard of efficiency and sanitary perfection in recent years. There is still much to be done, especially in certain small city shops and in many markets in smaller towns. There are yet many of the old, dirty, carelessly-run markets in existence. Put on the whole American retailers need not be ashamed of themselves.

In Australia the situation is different. There is still very much to be desired in the way in which meat is handled in the butchers' shops of Australia, says the Australian Meat Trades Journal, the organ of the trade there. Very few of the shops are constructed upon a proper plan, and the municipal by-laws, where they exist, are rarely enforced.

The result is that meat is exposed to the dust and flies, and becomes a veritable disease carrier. It is only occasionally that one sees any attempt to protect it from the myriads of flies that are in evidence during the summer months. It would be interesting to discover to what extent disease epidemics that from time to time break out are attributable to butchers' shops.

Flies, the most potential medium of disease, find easy access into most of these sheps, and yet there is no law which makes it compulsory for butchers to have the meat exposed in such a manner as to render it impossible for flies to alight on it. This is a matter which might well receive the attention of the Departments of Health in the various States, and it is sufficiently serious to demand prompt action, says the Journal. In the United States the law regarding this matter is particularly stringent in many states and cities, and the result is that the utmost care is taken by meat dealers to avoid any infringement of it.

HORSE MEAT IN ST. LOUIS.

Recent revision of New York City health regulations permitting the sale of horse meat caused some newspaper talk, but up to date trade in this product has not been established. In St. Louis, however, following a similar permission from health authorities, a small slaughterer has announced that he will devote himself to the slaughter of horses and sale of horse meat.

This pioneer is Charles Will, of the Charles Will Provision Company, of St. Louis. He says: "I intend to slaughter a couple of horses within a week or ten days. Much horsemeat is used as food in Europe and it is a healthy food. It also makes an appetizing dish if properly prepared. I expect to sell it to butchers and grocers having meat markets in connection with their stores, in sections of St. Louis populated by persons of foreign birth who have eaten it in their native lands."

Will says he proposes to buy young horses at the stockyards in East St. Louis, which, while healthy, have physical imperfections which render them unfit for driving or riding. He says that these can be bought cheaply and expects to find a ready sale for their flesh as food at lower prices than are charged for beef, mutton, veal or pork.

Health Commissioner Starkloff stated that there was no law prohibiting the sale of horse flesh for food in St. Louis, and that, therefore, any objection he might make to the contemplated move of Will would have no weight. He said that as long as the horse meat was sold for what it purported to be, he was powerless to stop the sale of it.

COLD STORAGE FISH.

"If people only understood more about it, the prejudice against cold storage fish or other frozen foods would soon disappear." says a fish expert, "and cold storage is a little-understood institution introduced for the benefit of humanity suffering from a high cost of living.

"At certain seasons of the year more fish is brought to port than is consumed. This fish is of extra fine quality, being caught in the waters near the shores. The minute the fishermen take the fish from their lines they put the fish on ice. As soon as their vessel reaches port, the fish are put into a freezing chamber, where they are frozen solid. They cannot possibly deteriorate after that.

"Later there comes a season when few fish are being caught and landed, rough weather and high winds keeping the fishermen from their trade. The fish which were, in the season of plenty, put into the freezing chamber, are taken out and put on ice. This thaws them out.

"Not one person in a hundred knows the difference between a fish fresh out of cold storage and one fresh out of the water. When one buys a fish frozen solid, however, she should not put the fish into cold water to thaw it. It should be placed on ice and allowed to thaw naturally. If you are in a hurry and must put it in water, the same water should be used to cook the fish."

LOCAL AND PERSONAL.

Joseph Shaw's meat market at 194 South Park avenue, Buffalo, N. Y., has been de stroyed by fire.

Maurice Brownell will open a new meat

Maurice Brownell will open a new meat market on Broad street, Morris, N. Y. The new store of the Trojan Beef Com-pany at the corner of Main and Stage streets, Stamford, Conn., has been opened for busi-

A meat market has been opened in the Bronson Block, Painted Post, N. Y., by Lynn

W. Tenny & Co. F. A. Collins, who has been in the meat business on Brainerd street, St. Albans, Vt., for the past twenty-five years, sold his business

to F. A. Bedor, of Plattsburgh, N. Y. Frank B. Tarr, formerly a butcher, died at his home, 234 South street, Biddeford, Maine, at the age of seventy-four.

The Oxford Market, L. Metzger Co., Long Branch, N. J. to conduct markets, deal in meats, poultry, etc., has been incorporated with a capital stock of \$25,000.

A. G. Andrews has closed his meat market on Central avenue, Hudson, N. H.

The Marceau meat shop on Canton street, Ogdensburg, N. Y., has been rented by William J. Doyle.

W. W. Duncan has sold his meat market in Miami, Ariz., to C. A. Thompson.

A petition in bankruptcy has been filed against Charles Steen, a butcher of Brooklyn,

Asher Wright, 60 years old, a wholesale meat dealer in Jamaica, N. Y., died at his home. 31 Hardenbrook avenue, Jamaica.

Allen & Gasser, engaged in the meat business now conducted at 520 East Third street. Owensboro, Ky., have dissolved partnership.

George E. Gasser will continue the business. E. J. Gable has sold his meat market in

Flanagan, Ill., to Louis Boyer.

A new meat market will be opened in Dupuyer, Mont., by H. F. England.

Adolph Streck has opened a neat meat mar-

ket at the corner of D and Walnut streets, Belleville, Ill.

Ray Richardson has sold his meat market in Mauston, Wis., to H. F. Volkman of Lyndon Station, Wis.

A new building is being erected by the City Market, Great Falls, Mont., for use as a

grocery and meat market.

Hess & Main have opened a new meat market in the McGregor Building, Visalia, Cal.

The Haupt Meat Market, Independence

The Haupt Meat Market, street, Shamokin, Pa., is now under the management of W. Earl Haupt, who is being assisted by John Gilger.

The Avenue Market at 106 South Fifth venue, Maywood. Ill., has been purchased by William Andermann.

A new market has been opened on the South Side of Abilene, Kan., to be known as the Southside Meat Market.

A meat and grocery market will be opened in Pueblo, Colo., by Yatsko & Sajel.

Gould Bros., who have conducted a meat market in Franklinville, N. Y., for several years, have dissolved partners. Gould is now sole proprietor. have dissolved partnership. Frank

Benjamin Zuker, New York, N. Y., to deal poultry, meat and other food and prohas been incorporated with capital stock of \$5,000 by Rosey Zucker, Jacob Frank, Annie Cohen, all of New York, N. Y.

A dynamite explosion badly damaged the meat market of Peter Caruso, 150 Baldwin street, Hays, Pa.

The National Market Co., Chicago, Ill., has been incorporated with a capital stock of \$15,000 by David Lidsky, Frank A. Cahn and

Abraham Lidsky.
The Edgerton Cash Meat Market, Edgerton, Wi ...

F. Brown and Fred Brown. Capital stock, \$5,000.

Edward Grohman, a retail meat dealer of 7151 Virginia avenue, St. Louis, Mo., committed suicide by swallowing carbolic acid.

Extensive alterations and improvements are being made to the meat market at 3628 Monroe street, Toledo, Ohio, conducted by Philip Provo.

T. H. Motlow's meat market in Aberdeen, Miss., has been destroyed by fire.

The meat and grocery market on Court avenue, Winterset, Iowa, formerly conducted by Wilson & Farlow, has been purchased by J. O. Doop, of West Union.

George Kitch has purchased the meat mar-29 North Third street, Columbia, Pa., formerly conducted by Raymond F. Hartman.

Kennedy & Company's meat market on Broad street, Milford, Conn., has been closed. Rudolph Meeh's butcher shop in Salem, Neb., has been destroyed by fire.

The fifteenth annual ball of the Retail Butchers' and Meat Dealers' Protective Association of Allegheny County (Pa.), will be held in the Central Turner Hall in Oakland.

Adolph Eckhaus, a wholesale meat dealer 4458 Wentworth avenue, Chicago, Ill., was beaten and robbed by three armed colored boys while making a delivery of meat.

A meat market has been opened on East Main street, Lancaster, Pa., by Benjamin F.

C. H. Brown and J. A. Gorman have opened a meat and grocery market at 96 Hanover street, Manchester, N. H.

The Wantz Meat Market, McClusky, N. D.,

has been destroyed by fire. The Northwestern Market House, Chicago, has been incorporated with a capital stock of \$2,500. The incorporators are: George Ladas, T. Rousoupulos and K. Kereakopolous,

Carl Lassor has purchased the meat market in Danby, Vt., formerly conducted by Frank Raiche.

The refrigerating plant in the meat market of Alex. Freeman in Lewiston, Ill., is to be

A meat department has been installed in the market of Ralph Salisbury in Dexter, Me. Daniel Brandt's meat market at 148 Bergentine avenue, Union, N. J., has been destroyed by fire.

Edward Sneeden has purchased the meat and grocery business of John Kiser at Alto,

Wm. Mohrhard has succeeded to the meat business in Coopersville, Mich., of Mohrhard &

J. W. Peters has moved his stock of meats to another building in Hastings, Okla., and has sold an interest in the business to B. M.

Tom Gresham has sold out his butcher shop in Madill, Okla., to N. S. Smith.

A. N. White has purchased the City Meat Market in Sapulpa, Okla.

Louis Zeno has sold out his butcher shop in Vinita, Okla., to R. K. Chaffin. George Huston has purchased the Montague

meat business in Copan, Okla. G. E. Plundee has purchased the Bessimeat market at Cordell, Okla.

Caruthers & Caruthers have opened in the meat and grocery business at 1356 West Slauson avenue. Los Angeles, Cal.

J. A. Bartley has opened a butcher shop in

Ted Nickels has returned from Durand and opened a butcher shop in Corunna, Mich.
Fire destroyed the Dilke meat market at
Dilke, Sask., Canada, with a loss of \$30,000.

The meat department of the George Gale Grocery in Battle Creek, Mich., is now in charge of Frank Doolittle.

Stewart Alexander has sold his meat market

in Pekin, Ill., to August Zorn and W. T. Youle

Charles Baker's meat market in Bellefontaine, Ohio, has been destroyed by fire.

A new meat market has been opened in Lu-cerne, Ind., by M. E. Helmick & Son. The Kennedy Meat Market in Forest City.

Ill., has been purchased by Frank Collier. B. W. Bradshaw's meat market in Crewe, Va., has been destroyed by fire.

Geo. P. Geisendorfer has sold his meat stock in Ann Arbor, Mich., to Hoelzle & Feldkamp.

Thomas Stevenson has sold out his meat business in Cheboygan, Mich., to Boulanger

& Fisher.

The F. H. Cash Co., Bay City, Mich., has engaged in business with a capital of \$10,000,

will handle meats. Julius Fierst has purchased the interest of his partner, Sam Reivhert, in the Cash Meat

Market, Sandpoint, Ida.

A. Blakesley has reopened his meat market

in Eddyville, Neb. A. A. Simunaci has purchased the meat business of Smith & Nelson, at Madison, Neb. Frank Smith has opened a butcher shop in

O'Neill, Neb. W. C. Whorley has sold his meat market in Table Grove, Ill., to H. J. Chenoweth.

The meat and grocery market of C. G. Motzger has been moved to a new location in Lindenwald, Ohio.

A meat department has been added to the grocery store of Samuel Johnson in Brooklyn,

A meat market has been opened in the Janson Building, Main street, Columbia, Ill., by John Naumann.

A meat market has been opened at 135 North

Main street, Canton, Ill., by C. H. Brown. W. S. Noble has sold his meat market on Thorington street, Algona, Iowa, to Albert Danielson.

John Fisher has purchased the meat market

in St. Joseph, Ill., to O. E. Huffman. F. R. Hammond has sold an interest in ment and grocery market in Crooksville, Ohio, to E. R. Wilson, and the firm will be known as Hammond & Wilson.

Willis & Jaeckle, meat dealers at 3862 Tenth avenue, New York, N. Y., have filed schedules in bankruptcy showing liabilities of \$14,985 and assets of \$8,595.

The space in the building on Union street, Boston, Mass., used by E. Dorr & Co., Inc., for storage, has been destroyed by fire.

A new building is being erected at Schaller Iowa, by O'Daniels & Son, in which they will open a meat market.

George E. Kirk, of Moline, has purchased the meat market of Max Schroeder in Dixon, Charles Julian, who conducts a meat and

grocery market on East Inniss street, Salisbury, N. Y., made an assignment with J. G. Hudson, of Spencer, as trustee.

M. J. Wall, who has conducted a meat and

grocery market at 892 East Main street, Waterbury. Conn., for eleven years, has opened his new store at the junction of East Main and Wolcott street.

Frank P. True has sold his meat but in Augusta, Maine, to Hugh Patterson. True has sold his meat busine

C. O. Peterson has disposed of his meat and grocery market at 531 Stephenson avenue, Escanaba, Mich., to Peter Koster.

A meat department has been added to the grocery store in Painted Post, N. Y., conducted by L. L. Abbott.

The erection of a large cold storage plant is planned by J. P. Berringer, proprietor of the Berringer meat and grocery market, Dickinson, N. D.

A meat market will be opened in Mt. Carmel. Chic. by Theodore Strassman.

PITTSBURG PROVISION & PACKING CO., PITTSBURG, PA. BEEF AND PORK PACKERS

Oleo Oils, Oleo Stearine, Tallow, Greases, Beef Casings, Fertilizers, etc. Crescent Brand Hams, Lard, Breakfast Bacon All Our Products are U. S. Government Inspected THE CELEBRATED BRAND IRISH HAMS AND BREAKFAST BACON.



New York Section

L. C. Chamberlain, of the S. & S. Company's fresh pork department, at Chicago, was in New York during the week.

Edward Morris, Jr., vice-president of Morris & Company, was in New York for a day or two during the past week.

G. M. Jones and R. H. Gifford, of the sausage department of Swift & Company, at Chicago, were in New York territory during the week.

Swift & Company's sales of beef in New York City for the week ending February 26, 1916, averaged as follows: Domestic beef, 11.45 cents per pound.

Frederick H. Maass, a retired butcher, for forty years in business at Grand and Greene avenues, Brooklyn, is dead at his home, 318 Grand avenue, aged 77 years.

Green calfskins were marked up 3 cents and kipskins 25 cents all around in the local market this week, in sympathy with the hardening hide and skin markets generally.

G. S. Alexander & Co., Inc., brokers and importers of fertilizer materials, chemicals and oils, have removed to No. 61 Broadway, Adams Express Building, thirty-first floor.

Vice-President J. A. Howard, of the Sulzberger & Sons Company, returned this week from a trip abroad of several months. Mr. Howard spent most of his time in England, and returns looking strong and hearty.

Asher Wright, one of the largest wholesale meat dealers in Jamaica, died last week at his home, 31 Hardenbrook avenue, after a brief illness. He is survived by his wife, one son, three daughters, three brothers and three sis-

W. H. Noyes, vice-president of Swift & Company, of New York, was operated on at the Roosevelt Hospital last week for a minor ailment. At last reports he was improving rapidly, and his friends are hoping to see him back at his desk soon.

Charles F. Jaeger, manager of Swift & Company's branch house at Haverstraw, has been transferred to the management of the Murray Hill house in Manhattan, taking the place of C. F. Mallon, who has been attached to the central office staff in New York. H. S. Pearre becomes manager at Haverstraw.

New York City butchers returned from the hearing at Albany on the Joseph Sunday opening bill confident that the bill never would become a law. State President Charles Grismer and a big delegation of meat men from all over the State represented the trade at the hearing, and presented strong arguments against Sunday opening.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Saturday, February 26, 1916, by the New York City Department of Health: Meat .- Manhattan, 5,507 lbs.: Brooklyn, 34,483 lbs.; Bronx, 22 lbs.; Queens, 24 lbs.; total, 40,436 lbs. Fish.-Manhattan, 842 lbs.; Brooklyn, 20 lbs.; The Bronx, 50 lbs.; total, 912 lbs. Poultry and Game .-Manhattan, 3,653 lbs.; Brooklyn, 21 lbs.; The Bronx, 12 lbs.; total, 3,686 lbs.

The Allied Food Merchants' Association of New York City, which includes several hundred retail meat men, was represented at the hearing at Albany on the Joseph Sunday opening bill by its general secretary, Louis S. Rappaport. Senator Joseph's bill would permit food shops to remain open on Sunday, provided they were closed one other day in the week. Some of the objections he put forward before the committee were that it would merely mean the starting point for restrogression to the old system of keeping stores open on Sunday. If this law were enacted it would mean that shops closed from sundown Friday to sundown Saturday would be permitted to open at six o'clock Saturday evening and remain open until twelve or one o'clock, and then to remain open all day Sunday, which would be unfair competition with their gentile friends. Mr. Rappaport pleaded with the committee not to give us any more laws, but to use their ef-forts in enforcing the present laws, eliminating such as were impractical and giving the food men the opportunity to digest those that are at present on the statute books.

OUT AMONG THE TRADE.

Albert Metzger, who was associated for some years with Mr. Dalmage of Third avenue, has recently purchased the old-estab-lished market of Henry Weisbrod at 586 Amsterdam avenue, at 88th street. This market is well known on the upper West Side as having been headquarters for many years of "quality goods," and Mr. Metzger, who has had many years of experience in catering to fine trade, will continue the same policy that has made his shop so well and favorably known. He is a fine judge of meats and poultry, a skillful butcher and a first-class salesman, and everything points to a continuance of former success.

Eating houses and meat markets are two vastly different kinds of business, and can not always be successfully managed by the same man. But every rule has its exceptions, notably in the case of Geo. C. Herrell, whose Winton Market at 482 Amsterdam avenue is famous as a market, but still more famous for its beefsteak cellar, which is so well known to every big political association, and particularly to the theatrical profession, lodges and societies. He is one of the few butchers who are recognized experts at serving a beefsteak supper, having been in the meat business 40 years. His parties run in size from 25 to 450, and have been enjoyed by many famous men and women.

Mick Angelo was a butcher before he was an artist. So was Whistler's great-grandfather, and so were many others, among them N. Kramer, whose shop is at 172 East 63d street. His artistic side is as a sculptor is in the cutting out of vegetables the most beautiful flowers of all kinds. His roses cut from potatoes and dipped in red ink are not crude efforts by any means, and the white bridal roses from turnips are also good work. Mr. Kramer has been in the same shop, a small one in a side street, for more than 18 years, it being the original shop where he started in business for himself when a very young man. He atrtibutes his remarkable success to just three things-being on the job, quality, and keeping his promises to customers. Therefore his is one of the few shops in New York that never has complaints.

REGULATING LIVE POULTRY TRADE.

The New York City Bureau of Weights and Measures has undertaken regulation of the live poultry trade, in co-operation with local dealers, and will put inspectors out to look after all live poultry coming into the city. A circular to the trade sets forth the following points:

That the inspection of live poultry will be made with a view to either seizing or re-jecting it if it is considered either over-fed or dishonestly fed.

2. That live poultry shall receive such character of feed which is not prepared for the purpose of adding artificial or abnormal weight to the fowl.

a. That shippers should give instructions to car men to feed the poultry daily a normal quantity of feed and to, in no instance, withhold feed from the fowl for a period longer than twelve hours.

4. Shippers are instructed that all poultry

rejected by the inspectors of the Bureau of Weights and Measures will not be permitted to be unloaded for sale in New York City on

the day of rejection.

5. Such individuals as may be parties to any violation of the law will be prosecuted by the authorities in the city of New

The commission merchants are sending circulars furnished by Commissioner Hartigan to their shippers with emphatic directions that they are co-operating with the authorities in attempting to bring about a better condition of affairs in the trade.

condition of affairs in the trade.

"It is this spirit of active co-operation," said Commissioner Hartigan, "if applied to all lines of business, between those engaged in the business and the authorities, that would not alone destroy existing evils, but would tend to make for better and fairer progress in the life of the trade."

Mr. Hartigan pointed out the increasing importance of the live poultry trade in the city, largely due to the great influx of Hebrews. The trade ten years ago, he said, did a business approximating \$1,000,000 annually and employed about 500 persons. Today the

and employed about 500 persons. Today the yearly business amounts to about \$15,000, 000, and the number of persons employed is more than 10,000.

COLORING AND PRESERVATIVES LAW.

A bill has been introduced in the New York legislature to amend the state law regarding coloring matter and preservatives in foods which is regarded as decidedly radical by those interests which it is likely to affect. It was introduced in the State Senate by Senator Hamilton as Senate Bill 68, and in the As-

HEARN West Fourteenth St., New York

O MEATS GROCERIES BUT IN DRY GOODS AND APPAREL

sembly by Mr. Fertig as Assembly Bill 20. Both measures are now in their respective house Agricultural Committees.

The proposed bill defines "a preservative" as any substitute vegetable of being added to a food or beverage, or an ingredient thereof, for the purpose or result of concealing, hindering or preventing the natural change, decay or deterioration thereof, except alcohol and condiments such as salt, pepper, vinegar and the

The bill defines coloring matter as any substance capable of being added to a food or drink for the purpose or result of changing the appearance thereof, and manufacturers or dealers in preservatives or colors and merchants having colors or preservatives in their possession to be used in food or drink must keep special books of account concerning such preservatives.

A manufacturer or dealer in food containing coloring matter or preservatives must file a statement with the Commissioner of Agriculture, setting forth the name of each food or drink, his name and place of business, the trade name or designation under which the food or drink is sold, the trade name of the preservative or coloring matter, the qualitative and quantitative chemical composition of the preservative or coloring matter, the proportion of each such preservative or coloring matter in each article of food or drink, and shall thereafter amend or change the statements within one week after any change occurs in the facts.

Dealers are exempt from filing such statements if the label on the package contains a reproduction of the statement filed with the Commissioner by the manufacturer and the words "Registered in New York"; or if the manufacturer furnishes a written statement accompanying the original package and containing a reproduction of the statement filed with the Commissioner and certifying that the manufacturer has previously filed such statement as required by the proposed act.

Non-resident manufacturers must file with the Secretary of State a written authority to receive all notices and papers in connection with legal proceedings before they are authorized to file the statement with the Commissioner of Agriculture.

Dealers selling food containing coloring matter or preservatives as defined in the proposed act, must continuously maintain in the place of sale a sign or placard containing a reproduction of the statement filed with the Commissioner, to be in as many languages, not exceeding three, as the Commissioner requires. The Commissioner is authorized to further require the original and unbroken con-

tainers of food or drink, concerning which a statement must be filed, to contain a part or all of such statement.

No food or drink, save coffee, tea and cocoa, containing any habit forming drug except alcohol, shall be sold within the State.

Tell your refrigerator builders you want J-M Cold Storage Insulation

-Because the J-M line of Cold Storage Insulations is a big line—a line that is sure to include precisely the right insulation for your service. Because the performance of the J-M Insulation in your service is bound to prove completely satisfying. J-M Responsibility assures you of that. And this is just as important to your refrigerator builder as to you. Because the efficiency of J-M Insulation helps the refrigerators he builds make good. Every such installation is a "boost" for the builder as well as a satisfaction to the owner.

Make sure that J-M Cold Storage Insula-tion is built into the refrigerators own.



144,000 sq. ft. B. M. J-M Pure Cork Sheets. John B. Agen Bldg., Seattle, Washington Architect. John Graham, Seattle.



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J-M Mastic Flooring

water-proof, wear-proof-suited for all conditions

J-M Mastic Flooring, by reason of its remarkable ductility, toughness, strength and enduring qualities, is peculiarly adapted to fit many conditions. It provides a surface that is waterproof and at the same time practically

wear-proof under ordinary service conditions. It is unaffected by acids, alkali and

Is sanitary; does not originate dust - a matter of vital importance in places where flying dust is dangerous or undesirable.

If you will acquaint the J-M Flooring Service of any branch with your requirements a specific flooring will be suggested.



Chicago, Rock Island and Pacific R. R. Freight House, Memphis, Tenn.
^a A. T. Hawk, Architect, Chicago.

NEW YORK MARKET PRICES No. 2 kips. 14-18 (43.75 No. 7 lb, M. kips (43.75 No. 7 lb, M. kips

NEW TURN	141	ARREI PRICES		No. T B, M, kips	@3.7
LIVE CATTLE.		EDECH DODE OFFICE		No. 2 B. M. kips	
Good to choice native steers	7860000	FRESH PORK CUTS.		No. 2, heavy kips, 15 and over	@4.8 @4.6
Poor to fair native steers	25@7.65	Fresh pork loins, city Fresh pork loins, Western	@17%	Branded kips	@3.2
Oxen and stags 4.	75@7.25	Frozen pork loins		Heavy branded kils	@4.2
Bulls 5.0	00@7.50	Fresh pork tenderloins		Ticky kips	@3.2
Cows 3.6		Frozen pork tenderloins	@22	Heavy ticky kips	@4.2
Good to choice steers one year ago 7.	50@8.75	Shoulders, city	@14	DRESSED POULTRY.	
LIVE CALVES.		Shoulders, Western	@12	TURKEYS.	-
Live calves, com. to prime, per 100 lbs 9.00	0@13.00	Butts, boneless	@16	Fresh killed, dry-packed-	
Live calves, yearlings	@ 4.75	Fresh hams, city	@17	Western, hens and med. toms, dry-pk.,	@80
Live calves, barnyard, per 100 lbs	@ 5.75	Fresh hams, Western	@151/2	Western. spring, dry-pk., fair to-good26	@28
	UIL 8.00	Fresh picnic hams	@111/2	Old toms	@24
LIVE SHEEP AND LAMBS. Live lambs, good to prime 9,50	0.0311.00	BONES, HOOFS AND HORNS.		CAPONS. Philadelphia, S to 10 lbs. each	(200
Live lambs, yearlings		Round shin bones, avg. 48 to 50 lbs.		Philadelphia, 6 to 7 lbs, each	@28
Live sheep, culls	@ 5.00	per 100 pcs	@ 80.00	Ohio, 8 lbs. and over, each	@29 @27
Live sheep, common 5.56		Flat shin bones, avg. 40 to 45 lbs. per 100 pcs	70.00	Indiana, 8 lbs. and over each	Q.
LIVE HOGS.			@ 30.00	Indiana, 6 to 7 lbs. each26	@27
Hogs, heavy	@ 9:25		@ 40.00	CHICKENS. Fresh soft meated, 12 to box—	
Hogs, mediam	@ 9.25	White hoofs, per ton	@ 65.00	Western, milk-fed, dry-pkd., 18 to 24 lbs.	
Hogs, 140 lbs.,	@ 9.25	100 pcs 85.00	@ 90.00	per dos., per lb	@27
Pigs 8.50		Horns. avg. 71/2 oz. and over, No. 1's125.00		to doz., 1b	@28
Roughs	@ 7.75		@ 75.00	Western, milk-fed, dry-pkd., 31 to 36 lbs. to dox., per lb	@19
DRESSED BEEF.		Horns, avg. 71/2 os. and over, No. 3's	@ 50.00	Western, milk-fed, dry-pkd., 43 to 46 lbs.	
CITY DRESSED.	211	BUTCHERS' SUNDRIES.		to doz., per lb	@20
Choice native heavy	@14	Fresh steer tongues	a pound	to doz., lb	@25
Native, common to fair113		Fresh cow tongues 8 @10c.	a pound	Western, corn-fed, dry-pkd., 25 to 30 lbs. to doz., lb.	@22
WESTERN DRESSED BEEF.			apiece	Western, corn-fed, dry-pkd., 31 to 36 lbs.	
Choice native beavy	@13		a pair	to dox., lb	
Choice native light	@121/2		a pound	to dog19	@194
Native, common to fair	@111/2		a pound	Fresh soft-meated, barrels— Phila, and L. I., fancy, 3 to 4 lbs. to	
Choice Western, heavy	@11	Mutton kidneys @10c.	apiece	pair40	@42
Common to fair Texas	@11		a pouné	Philadelphia, fancy roasters	
Good to choice beifers	@12		aplece	Nearby, squab, per pair	00@1.2
Common to fair helfers	@101/2		a pound	Western, dry-pkd., milk-fed, 5 to 6 lbs. to	-a-
Choice cows	@101/2		a pound a pound		-61-
Common to fair cows	@10		a pair	Western, dry-pkd., corn-fed, 5 to 6 lbs. to pair	-6t-
Fleshy Bologna bulls103	1241 1034		a pound	Ohio and Michigan, scalded, 8 lbs. and over	@19
BEEF CUTS.		Riade meat @13c.	a pound	Other Western, scalded, 10 lbs. and over	
Western.	City.	BUTCHERS' FAT.		Other Western, scalded, mixed weights	@194
No. 1 ribs @16 No. 2 ribs @14½	@17	Ordinary shop fat	@ 414	Fowl-Dry packed, 12 to box-	
No. 3 ribs	@15	Suet. fresh and heavy	@ 61/2	Western boxes, 5 lbs. and over. dry- picked	@184
No. 1 loins	@18	Shop bones, per cwt25	@85	Western boxes, 41/2 lbs., dry-picked18	@185
No. 2 loins @141/2	@16	SAUSAGE CASINGS.		Old Cocks, per lb14	14@15
No. 3 loins	@14	Sheep, imp, wide, per bundle	@90	Fowl-bbls Southern and S.W., dry-pkd., 4 lbs. and	
	4@164	Sheep, imp., medium wide, per bundle	@80	over17	146181
No. 2 binds and ribs @13 14 No. 3 binds and ribs @12 13	@15	Sheep, imp., medium, per bundle	@60	Other Poultry- Squabs, prime, white, 10 lbs. to doz. per	
	@ 121/2	Sheep, imp., narrow, per bundle	@40	doz	@ 5.5
No. 2 rounds @101/2	@111/	Hog, free of salt, tes. or bbls., per lb., f. o. b. New York	@30	Ohio and Michigan spring ducks Geese, Wisconsin, fancy	-0-
No. 3 rounds @10	@11	Hog, extra narrow selected, per lb	@70	LIVE DAIL TRY	
No. 1 chucks	@121/2	Hog, middles	@12	Chickens, nearby choice	14.6017
No. 2 chucks	@11%	Bref rounds, domestic, per set, f. o. b. New York	@ 18	Fowls. heavy	14 @ 18
	@11	Beef rounds, export, per set, f. o. b. New	9	Boosters Ducks, State, Spring	@12
DRESSED CALVES.	010	York	@32	Geese, per 1b	@15
Veals, city dressed, good to prime, per lb Veals, country dressed, per lb	@19 @18	Beef bungs, piece, f. o. b. New York	@17	BUTTER.	
Western calves, choice	@1614	Beef middles, per set, f. o. b. New York Beef weasands, No. 1s, each	@57 @ 7%	Creamery, extra (92 score)	60364
Western calves fair to good	@141/2	Beef weasands, No. 2s, each	@ 41/2	Creamery, higher (scoring lots)37	@374
Grassers and buttermilks	@13	Beef bladders, small. per doz	@80	Creamery, Firsts	@ 264
DRESSED HOGS.		SPICES.		Process, Firsts25	@ 251
Hogs, heavy	@11%		Ground.	EGGS.	
Hogs, 180 lbs	@11%	Pepper, Sing., white 25	27	Fresh gathere, extras	1/2@29
Hogs, 160 lbs,	@11%	Pepper, Sing., black 191/2	211/2	Fresh gathered, extra firsts	61284
Hogs, 140 lbs.	@ 1214	Pepper. Penang. white 22½	241/2	Fresh gathered, seconds	186127
Pigs	@12%	Pepper, red	30 71/2	Fresh chex, good to choice	
DRESSED SHEEP AND LAMBS		Cinnamon 18	22		
Spring lambs, choice	@19	Coriander 6	8	FERTILIZER MARKETS.	
Lambs, good	@18 @17	Cloves 22	25	BASIS NEW YORK DELIVERY.	
Lambs, medium to good	@16	Ginger 20	23	Bone meal, steamed, 3 and 50, per	230.00
Sheep, choice	@14	Mace 69	73	Isone meal, raw, per ton	285.00
Sheep, medium to good	@13	SALTPETRE.		Dried blood, high grade	3.30
Sheep, culls	@1114	Refined36	@38	None black, discard, sugar house del.	200
PROVISIONS.		GREEN CALFSKINS.	110	Ground tankage, N. Y., 9 to 12 per	321.00
(Jobbing Trade.)	011	No. 1 skins	@ .33	cent. ammonia 3.20	and 100
	@16	No. 2 skins	@ .31 @ .20	Flah scrap, dried, 11 p. c. ammonia	7.00
Smoked hams, 10 lbs. avg			@ .27	and 15 p. c. bone phosphate, de-	and 10s
	@161/4	Pranded skins			
Smoked hams, 10 lbs. avg		Pranded skins	@ .27	Foreign fish guano, testing 13@14%	
Smoked hams, 10 lbs. avg	@16½ @12 @11½		@ .27 @ .31	Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos.	-
Smoked hams, 10 lbs. avg	@161/2 @12 @111/4 @121/4	Ticky skins No. 1 B. M. skins No. 2 B. M. skins	@ .27 @ .31 @ .19	Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime Wet acidulated, 7 p. c. ammonia per	3 —
Smoked hams, 10 lbs. avg	@161/2 @12 @111/4 @121/4 @161/4	Ticky skins No. 1 B. M. skins No. 2 B. M. skins No. 1, 12½-14	@ .27 @ .31 @ .19 @3.75	Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Line Wet. acidulated. 7 p. c. ammonia per	2- and 35:
Smoked hams, 10 lbs. avg. Smoked hams, 12 to 14 lbs. avg Smoked hams, 14 to 16 lbs. avg Smoked plenies, light Smoked plenies, heavy Smoked shoulders Smoked hacon, boneless 16 Smoked bacon (rib in)	@161/2 @12 @111/4 @121/4 @161/4 @15	Ticky skins No. 1 B. M. skins No. 2 B. M. skins No. 1, 12½-14 No. 2, 12½-14	@ .27 @ .31 @ .19 @3.75 @3.50	Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime Wet. acidulated. 7 p. c. ammonia per ton. f. o. b. factory (35c. per abit available phos. acid)	
Smoked hams, 10 lbs. avg	@161/2 @12 @111/4 @121/4 @161/4 @15	Ticky skins No. 1 B. M. skins No. 2 B. M. skins No. 1, 12½-14	@ .27 @ .31 @ .19 @3.75	Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos. Lime	and 350 2 3,90

